



CHEF'S TABLE TASTING MENU

Seared Duck Foie Gras with Broiled Fig, Crumpets and Herb Infused Honey
Champagne Laurent-Perrier, Demi-Sec

Steamed Tai Snapper with Garden Tomato "Sauce Minute"
2015 Hárslevelü, Apátságí, Nagy-Somlóí

Local Sablefish with Brown Butter, Tamari and Toasted Nori
2013 Meursault, "Les Tillets", Christian Bellang & Fils

Poached Langoustine with Mussels and Saffron
2014 Chardonnay, "Salus", Staglin Family Vineyard, Napa Valley

Pan Roasted Veal Sweetbreads, Crunchy Garlic Olive Crust, Piperade
2011 Cannonau "Tuderi", Tenute Dettori, Sardinia

Miyazaki Wagyu Beef with Rancho Chimiles Pickled Green Walnut and Elephant Heart Plum
2009 Cabernet Sauvignon, Belles Filles Vineyard, Le Chanceux, Coombsville

Langres with Honey Cardamom Braised Figs and Toasted Almond Butter

Vivier "Sexton" Sorbet and Geleé

Winter Truffle Ice Cream
with Michele Bera's Fairtime Peaches
2009 Tokaji Aszú, 5 Puttonyos, Chateau Pajzos

Chef's Table Menu.....195.00 Wine Pairings.....95.00

To be served properly, tasting menus should be ordered for the entire table
20% service charge, pooled by the entire staff, will be added. Tipping is not expected