



PLEASE NOTE THAT THE CHEF'S MENU IS NOT AVAILABLE IN JANUARY. EACH JANUARY WE REPLACE OUR CHEF'S TABLE TASTING MENU WITH OUR ANNUAL ALL BLACK TRUFFLE MENU

CHEF'S TABLE TASTING MENU

Seared Artisan Foie Gras with Carrot and Ginger

2012 Pinot Gris, Grand Cru "Spiegel", Domaines Schlumberger, Alsace

Matsutake Mushroom, Kohlrabi and Dungeness Crab in a Savory Mentsuyu Broth
2015 Riesling Kabinett, Friedrich-Wilhelm-Gymnasium, Graacher Himmelreich, Mosel

Mendocino Abalone with Cauliflower, Brown Butter and Capers
2013 Meursault, "Les Tillets", Christian Bellang & Fils

New England Black Bass with Black Winter Truffle Cassoulet
2015 Fixin, "Les Clos", Domaine Berthaut-Gerbet

Dry Aged Liberty Duck Breast with Spiced Winter Pear and Red Wine
2009 Cabernet Sauvignon, Belles Filles Vineyard, Le Chanceux, Coombsville

Roasted Rack of Lamb with Parsnip Puree and Toasted Pumpkin Seed Herb Crumble
2004 Faustino I, Rioja Gran Reserva

Fromage de Langres with Fuyu Persimmon Mostarda

Vivier "Sexton" Sorbet and Geleé

Crème Fraîche Sherbet with Goslings Black Seal Rum and Pineapple Brulée
2013 Tokaji Aszú, 5 Puttonyos, Patricius

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