



## CHEF'S TABLE TASTING MENU

Atlantic Fluke, Seaweed, Daikon, Pickled Plum and Ponzu  
*Champagne Salmon, 100% Meunier, Brut Rosé*

Bacon Wrapped Dutch White Asparagus  
Grilled on the Plancha with "Carbonara" Sabayon  
*2015 Hárslevelü, Apátság, Nagy-Somló*

Martha's Vineyard Bay Scallops with Salsify, Carrot and Parsnip in Brown Butter  
*2012 Pouilly Fuissé, Vieilles Vignes, Chateau du Moulin-a-Vent*

Truffle Wrapped John Dory with Braised Cabbage  
*2015 Fixin, "Les Clos", Domaine Berthaut-Gerbet*

Duck Foie Gras and Confit "a l'Orange" with Kumquat and Yellow Foot Chanterelles  
*2011 Cannonau, Tuder, Tenute Dettori, Sardegna*

Roasted Rack of Lamb with Moroccan Spices and Beluga Lentils  
*2013 Syrah, The Inheritance, Kivelstadt, Sonoma Valley*

St. André Triple Cream with Tangerine and Honey

Olive Oil Cake with Mango and Mascarpone,  
Lemongrass Citrus Broth  
*2016 Patricius "Katinka", Noble Late Harvest, Tokaj*

Chocolate Truffles

Chef's Table Menu.....220 Wine Pairings.....115

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