



CHEF'S TABLE TASTING MENU

Seared Foie Gras with Quince, Voatsiperifery Pepper
and Toasted Macadamia Nuts

2012 "Pallas" Late Harvest Tokaji, Fuleky

Gently Poached Sea Scallop in a Savory Matsutake Mushroom Broth
2012 Pinot Gris, Grand Cru Spiegel, Alsace, Domaines Schlumberger

True Gulf Red Snapper with Tomato Sauce "Minute",
Fried Green Tomato and Capperi di Pantelleria
2015 Gemini White Wine, Estate, Volker Eisele, Napa Valley

Chestnut Tortellini Cacio e Pepe with Fresh White Truffle
2007 Barolo, Cascina Dardi Bussia, A&G Fantino

Smoked Sweetbreads with Fermented Rutabaga and Cipollini Onion
2005 Faustino I, Rioja Gran Reserva

Roasted Venison Grand Veneur with Spaetzle, Dried Cherries and Beech Mushrooms
2009 Merlot, Estate, McKenzie-Mueller, Napa Valley

Some of our Favorite Cheeses

Cranberry Linzer Tart with Blood Orange Caramel,
Rum Crème Anglaise and Cardamom Ice Cream
2012 Monbazillac, "Clarendelle"

Three Bites of Chocolate

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

Please note that this is a Sample Menu. Our 37th Annual All Black Truffle Tasting Menu replaces our Chef's Table Tasting Menu for the entire month of January.