



CHEF'S TABLE TASTING MENU

Dutch White Asparagus with Ossetra Caviar Sabayon
Champagne Charles Heidsieck, Brut Réserve, Reims

Scallop and Crab Quenelle in a Savory Lemongrass Broth
2015 Pinot Gris, Greywacke, Marlborough, New Zealand

Atlantic Black Bass with Artichoke and Turnip, Bergamot Hollandaise
2016 Riesling Spätlese, Erben von Beulwitz, Kaseler Nies'chen, Mosel

Artic Char and Duck Confit Canneloni "a l'Orange"
2015 Givry 1er Cru, Monopole, Domaine du Clos Salomon

Veal Sweetbreads with Fava Beans and Green Garlic
in an "Early Spring" Vegetable Ragout
2015 Barbera D'Alba, "Marun", Matteo Correggia

Rack of Lamb - Violet Mustard and Herb Crust
2012 Syrah, Terre Rouge, DTR Ranch, Fiddletown

A few of our favorite Cheeses

Olive Oil Cake with Winter Citrus and Meyer Lemon Ice Cream
2005 Castelnau de Suduiraut, Sauternes

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