CHEF’S TASTING MENU

Amuse Bouches

White Asparagus Vichyssoise
Regiis Ova Ossetra Caviar and King Crab
Champagne Blanc de Blancs, Grand Cru, Le Mesnil

Chicken Fried Okachobee Frog Legs
with Ramp Butter, Potato Mousseline and Gribenes
2018 Hárselevelű, Lónyai Diákó, Kikelet, Tokaji Hungary

Three Milk Agnolotti with Lemon, Green Peas and Chickpeas
2016 Chateauneuf-du-Pape, La Bernardine, M. Chapoutier

Slow Roasted Veal Tenderloin Wrapped in Spring Herbs
Fava Beans and Black Trumpets
2014 Merlot, McKenzie Mueller, Napa Valley

Orange Marmalade Olive Oil Cake, Vanilla Poached Rhubarb
Blood Orange Caramel and Lemon-Thyme Ice Cream
2011 Château Piada, Barsac, Sauternes

Textures of Chocolate

Chef’s Tasting Menu.....$150 Wine Pairings.....$85

A 20% service charge, shared by the entire staff, will be included on each check. Tipping is not expected.