



CHEF'S TASTING MENU

Amuse Bouches

Chilled Maine Lobster, Summer Vegetable Macedoine

Regis Ova Ossetra Mousseline Sauce

2014 Champagne, "Coup de Foudre", Blanc de Blancs, Charlier et Fils, Vallée de la Marne

Gloucester Skate Wing with Brown Butter and Champagne Grapes

2020 Chardonnay, Troix Noix, Napa Valley

Quadratti Nero with Duck Confit, Ricotta and Herbs,

Toasted Brentwood Corn, Chanterelles, Fresh Shaved Black Truffle

2015 Barolo, Galina, Crissante Alessandria

Roasted Rack of Lamb, Moutarde Violette, Persillade

Black Olive Crushed Yukon Gold Potato, Ratatouille, Lamb Jus

2016 Syrah, Lagier Meredith, Mount Veeder

Brillat Savarin Ripened with Fresh Black Truffle,

10 Grain Toast, Truffle Butter

2020 Fendant Grand Cru, Amandoleyre, Romain & Vincent Papilloud, Valais, Suisse

Bera Ranch Baby Crawford Peach Tart, Peach Ice Cream

2004 Riesling Auslese, Hattenheimer Pfaffenburg, Schloss Schönborn

Chef's Tasting Menu.....195 Wine Pairings.....125

A 20% service charge, shared by the entire staff, will be included on each check.

Tipping is not expected.