



Chefs Tasting Menu

CHILLED HUDSON VALLEY FOIE GRAS,
WINTER CITRUS AND BRIOCHE

Hexamer 'Quarzit' Riesling, Nahe, Germany 2015

ROASTED OCTOPUS,
SPANISH CHORIZO, YUKON GOLD POTATOES AND CILANTRO

L'Ecole No. 41 Semillon, Columbia Valley 2016

CHICKEN BALLOTINE,
PERIGORD TRUFFLE, BLACK TRUMPET MUSHROOMS AND POMMES PURÉES

Monte Londo Corvina, Veneto, Italy 2016

ALMOND WOOD GRILLED PRIME STRIPLOIN,
SPRING ONION, POMMES SARLADAISES

Chateau Vignot Bordeaux Blend, Saint Emilion Grand Cru 2011

SEMOLINA OLIVE OIL CAKE,
LOCAL CITRUS, GRAPEFRUIT GELATO AND ALMOND TUILE

Cascinetta Vietti Moscato D'Asti 2016

\$90 per Guest

Wine Pairing, \$40 per Guest

Prepared for the entire table - Substitutions politely declined