

Tasting Menu 77.00 per person

Wine Pairings 44.00 per person

*Substitutions, Modifications, Splitting, or Sharing Cannot be Accommodated
Participation of Entire Table is Required*

SWEET CORN SOUP & BARBECUE BRAISED PORK

Polenta Cake, Tomatillo Sauce, Pepper Jack Cheese, Corn Sauté, Scallion Sour Cream
Rainer Sauer, Müller-Thurgau, Franken VDP, Germany 2014

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LOCAL FRENCH MELON & SHAVED COUNTRY HAM

Turkey Figs, Manchego Cheese, Curry Roasted Pistachios, Red Flame Grapes
Allimant Laugner, Pinot Gris, Alsace AOC, France 2015

MISO MARINATED BLACK COD & SOBA NOODLES

Shanghai Bok Choy Sauté, Hot & Sour Broth, Pickled Shiitake Mushrooms, Edamame
Robert Weil, "Tradition" Riesling {Kabinett}, Rheingau, Germany 2015

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SPICED WILD KING SALMON & SUMMER SQUASH RAVIOLI

Tomato-Caper Relish, Golden Squash Purée, Broccolini, Sweet Peppers
Jacques Charlet, "La Crochette" Chardonnay, Mâcon-Villages AOC, France 2015

*** Add Maine Lobster to Any Fish Course \$25.00 Supplemental ***

CABERNET BRAISED PRIME BEEF SHORT RIBS

Sweet Onion-Potato Purée, Shishito Peppers, Corn Sauté, Roasted Squash, Cipollini
Château Moulin, Merlot, Canon Fronsac AOC, France 2010

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ROASTED DUCK BREAST & LEG CONFIT

Stone Fruit Chutney, Saffron Pearl Pasta, Fennel Purée, Coriander Spiced Almonds
Mt. Difficulty, "Roaring Meg" Pinot Noir, Central Otago, New Zealand 2013

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*** 13.50 Supplemental Charge ***

GRILLED PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO

Golden Beans, Pancetta, Arugula Salad, Forest Mushrooms Roast, Red Wine Sauce
Mauritson, Cabernet Sauvignon, Sonoma County, CA 2012

*** Add Maine Lobster to Any Entrée Course \$25.00 Supplemental ***

COCONUT TAPIOCA

Mango Sorbet, Passionfruit Caramel, Coconut Tuile, Tropical Fruit
Blees Ferber, "Piesporter Gärtchen" Riesling {Auslese}, Mosel, Germany 2013

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BANANA SPLIT

Housemade Ice Creams, Brownie Cake, Roasted Strawberries,
Cocoa Nib Brittle, Fudge & Caramel Sauce

Alvear, "1927" PX Sherry Solera, Montilla-Moriles DO, Spain