

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*

PORCINI MUSHROOM SOUP & GRILLED ANDOUILLE SAUSAGE

Black Kale, Mushroom Roast, Lemon Olive Oil, Sherry Froth, Chives, Truffle Essence
David Moreau, "Cuvée S" Pinot Noir, Santenay AOC, France 2013

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SWEET PEA SALAD & SHAVED COUNTRY HAM

Pea Tendrils, Sugar Snap Peas, Gold Pea Shoots, Paprika Croutons, Shaved Manchego Cheese
Kato, Sauvignon Blanc, Marlborough, New Zealand 2016

GRILLED SWORDFISH & CORIANDER-SAFFRON EMULSION

Chardonnay Braised Artichokes, Chorizo, Lemon-Caper Relish, Spice Roasted Eggplant
Jacques Charlet, "La Crochette" Chardonnay, Mâcon-Villages AOC, France 2015

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SPICED ROASTED SHRIMP & MAINE DAY BOAT SCALLOPS

Potato-Cauliflower Roast, Sesame Spinach Sauté, Chermoula, Curried Shellfish Broth
Robert Weil, "Tradition" Riesling {Kabinett}, Rheingau, Germany 2015

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

CABERNET BRAISED PRIME BEEF SHORT RIBS

Sweet Onion-Potato Purée, Braised Swiss Chard, Butternut Squash, Brussels Sprouts Roast
Yalumba, Shiraz, Barossa Valley, Australia 2014

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CRISPY VEAL WEINER SCHNITZEL & BRAISED CHEEK

Up Egg, Mushrooms, Garlic Whipped Potatoes, Roasted Carrots, Hollandaise
Failla, Pinot Noir, Sonoma Coast, CA 2015

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*** 13.50 Supplemental Charge ***

PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO

Forest Mushroom Roast, Sweet Onion-Potato Purée, Braised Swiss Chard, Asparagus
Mauritson, Cabernet Sauvignon, Sonoma County, CA 2012

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

CARROT CAKE

Cream Cheese Ice Cream, Raisin Purée, Candied Carrots, Pepita Brittle
Domaine Gardiés, "Flor" Late Harvest Muscat, Muscat de Rivesaltes AOC, France 2014

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BITTERSWEET CHOCOLATE MOUSSE CAKE

Peanut Butter Ice Cream, Caramel Corn, Banana, Fudge Sauce
Emilio Lustau, "East India" Solera Sherry, Jerez DO, Spain