

Tasting Menu 79.00 per person

Wine Pairings 46.00 per person

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

WHITE BEAN & SMOKED SAUSAGE SOUP

Tomatillos, Lime Sour Cream, Spiced Corn Chips, Coriander, Roasted Pasilla Peppers
Bruno Giacosa, Barbera, Barbera D'Alba DOC, Italy 2015

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BURRATA CHEESE & ASPARAGUS TART

Shaved Artisanal Chorizo, Sungold Cherry Tomato-Caper Relish, Basil, Aleppo Chili Oil
Kato, Sauvignon Blanc, Marlborough, New Zealand 2017

SPICED ROASTED GOLDEN SPOTTED BASS & DUNGENESS CRAB

Saffron Braised Potatoes, Spring Onion-Broccolini, Olive Oil Tomatoes, Green Garlic Emulsion
Jacques Charlet, "La Crochette" Chardonnay, Mâcon-Villages AOC, France 2016

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BACON WRAPPED SCALLOPS A L'ORANGE

Lemon-Caper Whipped Potatoes, Roasted Beets, Blood Oranges, Citrus Butter
Robert Weil, "Tradition" Riesling {Kabinett}, Rheingau, Germany 2016

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

CABERNET BRAISED PRIME BEEF SHORT RIBS

Sweet Onion-Potato Purée, Winter Greens Sauté, Root Vegetable-Brussels Sprouts Roast
Yalumba, Shiraz, Barossa Valley, Australia 2014

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ROASTED DUCK BREAST & LEG CONFIT

Truffled Mushroom Farro, Kale Sauté, Braised Kumquats, Celery Root Purée, Duck Jus
Failla, Pinot Noir, Sonoma Coast, CA 2016

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*** 13.50 Supplemental Charge ***

PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO

Forest Mushroom Roast, Sweet Onion-Potato Purée, Winter Greens Sauté, Asparagus
Mauritson, Cabernet Sauvignon, Sonoma County, CA 2013

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

COFFEE ICE CREAM & HAZELNUT FINANCIER

Coconut Granita, Candied Hazelnuts, Coffee Bark, Coconut Cream
Emilio Lustau, "East India" Solera Sherry, Jerez DO, Spain

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FROMAGE BLANC PANNA COTTA

Almond Dacquoise, Huckleberry Compote, Candied Grapefruit, Prosecco Gelée
Paul Anheuser, "Kreuznacher Krötenpfuhl" Riesling {Auslese}, Nahe, Germany 2005