

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 CHOWDER & ANDOUILLE SAUSAGE

Braised Potatoes, Sweet Corn-Pepper Sauté, Smoked Paprika, Sourdough Croutons
Kato, Sauvignon Blanc, Marlborough, New Zealand 2015

LOCAL FIGS & SHAVED COUNTRY HAM

Sheep's Milk Ricotta, Curry-Roasted Pistachios, Arugula, Parmesan Grissini
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

SPICED WILD KING SALMON & CORN TORTELLINI

Andouille Sausage, Brussels Sprouts Sauté, Italian Peppers, Garlic-Tomato Vinaigrette
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

CRISPY VEAL WIENER SCHNITZEL & CHILE WHIPPED POTATOES

Up Egg, Chanterelle Mushroom-Corn Sauté, Cherry Tomatoes, Lemon Butter
Mt. Difficulty, "Roaring Meg" Pinot Noir, Central Otago, New Zealand 2013

*** 13.50 Supplemental Charge ***

GRILLED PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO

Summer Beans, Arugula Salad, Forest Mushroom Roast, Red Wine Sauce
Mauritson, Cabernet Sauvignon, Sonoma County, CA 2012

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

STONE FRUIT & WHIPPED VANILLA BEAN CHEESECAKE

Apricot Sorbet, Almond Cake, Cherry Sauce, Stone Fruit, Almond Florentine
Blees Ferber, "Piesporter Gärtchen" Riesling {Auslese}, Mosel, Germany 2013

BANANA SPLIT

Housemade Ice Creams, Brownie Cake, Roasted Strawberries,
Cocoa Nib Brittle, Fudge & Caramel Sauces
Alvear, "1927" PX Sherry Solera, Montilla-Moriles DO, Spain