

**Tasting Menu 85.00 per person**

**Wine Pairings 50.00 per person**

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

**ROASTED KABOCHA SQUASH SOUP & SMOKED PORK SAUSAGE**

Sage Butter, Broccolini, Brandy Roasted Pears, Toasted Pepitas, Cinnamon Crème Fraiche  
*Portal da Calçada, "Reserva" Vinho Verde, Vinho Verde DOC, Portugal 2017*

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**PINK LADY APPLE & FUYU PERSIMMON WALDORF SALAD**

Butterleaf Lettuce, Citrus-Anise Vinaigrette, Manchego, Balsamic-Fig Jam, Fruited Crostini  
*Landmark, "Overlook" Chardonnay, Sonoma County, CA 2016*

**PAN ROASTED CABRILLA GROUPER & CHARDONNAY BRAISED ARTICHOKE**

Satsuma Tangerines, Sunchoke-Potato Puree, Shaved Brussels Sprouts, Lemon-Caper Relish  
*Prá, "Otto" Garganega, Soave Classico DOC, Italy 2017*

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**MISO GLAZED LOCAL BLACK COD & SHRIMP DUMPLINGS**

Five-Spice Dashi Broth, Bok Choy Sauté, Shiitake Mushrooms, Golden Pea Shoot Salad  
*Robert Weil, "Tradition" Riesling {Kabinett}, Rheingau, Germany 2017*

**\* Add Maine Lobster to Any Fish Course \$28.00 Supplemental \***

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**CABERNET BRAISED PRIME BEEF SHORT RIBS**

Carrot-Brussels Sprout Roast, Swiss Chard Sauté, Cipollini Onions, Sweet Onion-Potato Purée  
*Yalumba, "Patchwork" Shiraz, Barossa Valley, Australia 2014*

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**ROASTED GAME HEN & PARMESAN RISOTTO**

Sausage Stuffed Thigh, Mustard Butter, Poached Pears, Black Kale Sauté, Truffled Chicken Jus  
*Bethel Heights, "Estate" Pinot Noir, Eola-Amity Hills, OR 2015*

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**\* 13.50 Supplemental Charge \***

**PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO**

Dragon Beans, Carrot-Brussels Sprout Roast, Sweet Onion Potato Purée, Red Wine Jus  
*Hunt & Harvest, Cabernet Sauvignon, Napa Valley, CA 2016*

**\* Add Maine Lobster to Any Entrée Course \$28.00 Supplemental \***

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**APPLE PIE ICE CREAM & RICOTTA CUSTARD**

Bourbon Crème Anglaise, Apple Granita, Ginger Snap, Apple Chip  
*Cossart-Gordon, "Colheita" Bual Madeira, Madeira, Portugal 2005*

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**CHOCOLATE-CARAMEL MOUSSE TORTE**

Toasted Meringue, Caramel Sauce, Candied Pepitas, Spiced Pumpkin Ice Cream  
*Domaine la Tour Vieille, "Rimage" Grenache Noir, Banyuls AOC, France 2015*