

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*

SUNCHOKE & APPLEWOOD SMOKED HAM CHOWDER

Braised Potatoes, Roasted Almond-Arugula Pesto, Lemon-Olive Oil, Smoked Paprika Croutons
Ranchero Cellars, "Chrome" Grenache Blanc, Paso Robles, CA 2016

◇

FUYU PERSIMMON & BLOOD ORANGE SALAD

Winterfield Lettuce, Tête-De-Moine, Pistachio Crisp, Persimmon Puree, Banyuls Vinaigrette
Landmark, "Overlook" Chardonnay, Sonoma County, CA 2016

PAN ROASTED CABRILLA GROUPEL & CRISPY CALAMARI

White Bean-Andouille Sausage Stew, Pea Tendril-Spinach Sauté, Preserved Lemon Remoulade
Prá, "Otto" Garganega, Soave Classico DOC, Italy 2017

◇

SOY GLAZED SEA BASS & SHRIMP DUMPLINGS

Five-Spiced Miso Broth, Bok Choy, Shiitake Mushrooms, Golden Pea Shoot Salad
Robert Weil, "Tradition" Riesling {Kabinett}, Rheingau, Germany 2017

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

CABERNET BRAISED PRIME BEEF SHORT RIBS

Root Vegetable Roast, Sweet Onion-Potato Purée, Brussels Sprouts, Cipollini Onions
Yalumba, "Patchwork" Shiraz, Barossa Valley, Australia 2014

◇

ROASTED DUCK BREAST & LEG CONFIT

Barley Mushroom Risotto, Brandied Sour Cherries, Braised Winter Greens, Whipped Turnip Puree
Rodica, Refošk {Refosko}, Slovenska Istra, Slovenia 2015

◇◇

*** 13.50 Supplemental Charge ***

PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO

Root Vegetable Roast, Mushroom Sauté, Sweet Onion Potato Purée, Red Wine Jus
Hunt & Harvest, Cabernet Sauvignon, Napa Valley, CA 2017

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

CARAMEL APPLE CHEESECAKE

Green Apple Sorbet, Spice Cake, Honey Florentine
Paul Anheuser, "Kreuznacher Krötenpfuhl" Riesling {Auslese}, Nahe, Germany 2005

◇

WARM FUDGE BROWNIE

Milk Chocolate Malt Ice Cream, Butterscotch Crèmeux, Caramelized Cocoa Nibs, Toffee Popcorn
Domaine la Tour Vieille, "Rimage" Grenache Noir, Banyuls AOC, France 2015