

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*

CHARDONNAY BRAISED ARTICHOKE SOUP & MARINATED ARTICHOKE SALAD

Olive-Pepper Relish, Smoked Paprika Croutons, Chive Crème Fraîche, Lemon-Olive Oil

Prá, "Otto" Garganega, Soave Classico DOC, Italy 2017

◇

ALDERWOOD SMOKED KING SALMON & GRIDDLED RYE

Creamy Cucumber Salad, Watercress, Dill, Sweet Peas, Capers, Preserved Lemon

Conquilla, Sparkling Wine, Cava DO, Spain NV

SPICED CABRILLA GROUPER & CRISPY CALAMARI

Alaskan Potatoes, Broccolini, Braised Artichokes, Green Olive Remoulade, Romesco Sauce *Jacques Charlet, "La Crochette" Chardonnay, Macon-Villages AOC, France 2016*

◇

MISO MARINATED BLACK COD & SHRIMP DUMPLINGS

Sesame-Bok Choy Sauté, Scallion-Pea Shoot Salad, Cilantro-Thai Chile Vinaigrette

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 & CARAMELIZED ONION-GOAT CHEESE GALETTE

Leg Confit, Anise Whipped Carrots, Shaved Brussels Sprout Sauté, Kumquats, Roasted Duck Jus

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 ***

CARROT CAKE & COMPRESSED PINEAPPLE

Coconut Sorbet, Walnuts, Raisin Puree, Candied Carrots

Robert Sinskey, "Late" Pinot Gris, Los Carneros, Napa Valley, CA 2014

◇

WARM S'MORES BROWNIE

Coffee Ice Cream, Smoked Chocolate Sauce, Graham Crust, Toasted Meringue

Emilio Lustau, "East India" Solera Sherry, Jerez, Spain

3/10/2019