

# WINE SPECIALS

## RED

ST ESTEPHE, CHATEAU MEYNEY, 1998  
145.00

## WHITE

CHARDONNAY, RED SHOULDER RANCH,  
SHAFFER, NAPA, 2003  
89.00

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## ARTISAN CHEESE

Housemade Pear and Raisin Chutney Tapenade,  
Balsamic Reduction & Crostinis

3 Pieces 16.00  
5 Pieces 24.00

## IRISH DUBLINER

Sharp with Notes of Hay, Light Creaminess, Sweet Finish

## FOURME D'AMBERT

Cow's Milk, Creamy, Butter, Smooth Texture and Full Taste

## BRILLAT SAVARIN AFFINÉ

Soft Ripened, Cow Milk, Luscious, Crusty, Faintly Sour

## LE BEFFROI MIMOLETTE FRANÇAISE

Hard Cow's Milk, Hazelnut Flavors, Intensely Fruity

## PETIT BASQUE

Medium-Firm with a Pungent Smell and a  
Mild Flavored Sheep's Milk

# CHEFS TASTING MENU

## FIRST COURSE

### VEGETABLE MOSAIC

Romanesco, Cauliflower, Pickled Mushrooms  
Fennel, Baby White Turnip, Pumpkin Purée  
*Chablis, Domain Bachelier, 2009*

## SECOND COURSE

### ROASTED PUMPKIN SOUP

Vanilla Mascarpone  
*Chardonnay, Qupé, 2010*

## THIRD COURSE

### HUDSON VALLEY DUCK BREAST

Wisteria Garden Greens, Orchard Apple, Beets  
*Gigondas, Font-Sane, 2007*

## FOURTH COURSE

### PAN-SEARED BRANZINI

Braised Fennel, Wild Rice, Meyer Lemon Buerre Blanc  
*Bourgogne Rouge, Domaine Heresztyn, 2004*

## FIFTH COURSE

### WAGYU BEEF & FOIE-PRUNE GNOCCHI

Caramelized Brussels, Foie Emulsion, Banyuls Beef Jus  
*Cabernet Sauvignon, Textbook, Fin du Journée, 2009*

## DESSERT

### STRAWBERRY - GRAND MARNIER SOUFLÉE

*Black Muscat, Quady, "Elysium", 2010*

*105 Per Person*

**Wine Pairing Additional 68**

*Service Non Compris*

Six Course Tasting Menu and Three Course Menu  
In Same Party Is Not Recommended

## LES ENTRÉES

*Three or Five Course Menu : Please Choose One*

**SLOW COOKED VEAL CHEEKS**  
Farro Risotto, Parmesan & Local Squash

**CREAM OF THREE ONION SOUP**  
Beer Cippolinis, Roast Gruyere Tuile,  
House Cured Crispy Pork, Garlic Brioche Croutons

**RABBIT TERRINE**  
Pickled Shallots, Turnips, Wisteria Greens,  
Glazed Kohlrabi, Cider Mustard Dressing

**MIXED GREENS & ROQUETTE SALAD**  
Shaved & Marinated Vegetables, Aged Blue Cheese,  
Honey-Truffle Vinaigrette

## LA DEUXIEME SUITE

*Five Course Menu : Please Choose One*

**BEET SALAD**  
Yuzu Gelée, Bacon, Pistachio, Goat Cheese

**HOUSE-MADE CRAB RAVIOLI**  
Pumpkin Purée, Red Onion Marmelade, Crème Vermouth

**FOIE GRAS TERRINE**  
Quince, Almond, Candied Lemon

## TROU NORMAND

*Five Course Menu*

**PEAR COMPOTE, PEAR SORBET, BITTER LEMON SODA**

## VIANDES ET POISSONS

*Three or Five Course Menu : Please Choose One*

**OLIVE OIL POACHED HALIBUT**  
Cauliflower, Wild Mushrooms, Capers,  
Brown Butter Emulsion

**BLACK BARLEY**  
Wild Foraged Mushrooms, Vegetables,  
Truffle Vinaigrette

**BRAISED SHORT RIB**  
Parsnip Puree, Shaved Cocoa, Red Wine Demi

**KUROBUTA PORK BELLY**  
Lentils, Glazed Salsify, Celery Root,  
Pomegranate, Royal Trumpets

**PAN SEARED TILE FISH**  
Black Trumpet Mushrooms, Spaghetti  
Squash, Braised Endive, Balsamic Reduction

**WAGYU BEEF CULOTTE**  
Mustard Greens, Pistachio Butter  
Beer Braised Onions

Three Course Menu (Includes Amuse Bouche and Dessert, After Dinner Treat) *64 per Person*  
Five Course Menu (Includes Amuse Bouche, Intermezzo, Dessert, and After Dinner Treat) *88 per Person*  
- Service Non Compris