



◇ *Chef's Tasting Menu* ◇

Amuse Bouche Trio

Spiced Split Pea Soup, Raspberry Point Oysters, Everything Bagel Gougère
Champagne, Pol Roger Brut, NV

Kamachi

Truffle Ponzu, Avocado, Pickled Hon Shimeji Mushroom, Rice Crisp
Vouvray, Alexandre Monmousseau, 2017

Foie Gras Parfait

Hazelnut, Cranberry, Radish
Champagne Taittinger, Nocturne, Sec, Reims, NV

Maine Sea Scallops or Maine Lobster \$25 Supplement

Beet, Smoked Bacon, Leek
Puligny-Montrachet, Francois Carillon, 2016

Duck

Fig, Celeriac, Turnip
Chateauneuf-de-Pape, Ogier, 2016

Beef Wellington

Truffle Madeira Jus, Pomme Purée, Wilted Arugula
Chateau Carbonnioux, Pessac-Leognan Grand Cru, 1995

Pre-Dessert

Hibiscus Sorbet, Charred Citrus

Choice of Dessert

Baba au Rhum

Salted Almonds, Caramel Corn, Butter Ganache, TCHO Gelato
Muscat, Beaumes de Venise, Bernardins Hommage, NV

Crème au Citron

Lemon Mousse Cake, Meringue, Short Bread, Macerated Berries, Vanilla Gelato
Stift Klosterneuburg Welschriesling Eiswein, Vienna, 2015

Café Chocolat

Coffee Doughnut, Barbajada, Coffee Ganache, Coffee Gelato
Late Harvest Malbec, le Cèdre, 'Malbec Vintage', 2015

Chef's Tasting Menu – 155 Per Person - Service Non Compris - Wine Pairing – 115 Per Person

*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.