

SEASONAL TASTING

135

Pan Seared Sea Scallop

- Braised Romaine, Green Garlic, Tellicherry Pepper

BLANCHET POUILLY FUMÉ CUVÉE SILICE, LOIRE VALLEY, FRANCE 2008

OR

Hudson Valley Foie Gras Terrine 'Cassoulet' (15 Supplement)

- Duck Confit, Fageolet, Rosemary

SELBACH-OSTER RIESLING SPÄTLESE 'SCHLOSSBERG', MOSEL, GERMANY 2005

Maine Lobster Tortellini

- Black Trumpet Mushrooms, Chervil, Caramelized Sunchoke Cream

TAILLE AUX LOUPS MONTLOUIS LES DIX ARPENTS, LOIRE VALLEY, FRANCE 2008

Poached Local Halibut

- English Peas, Trumpet Royale Mushrooms, Smoked Onion

DEUX MONTILLE AUXEY-DURESSES, BURGUNDY, FRANCE 2006

California Squab Breast

- Farro, Celery Root, Sauce Périgourdine

LOUIS JADOT GEVREY CHAMBERTIN, BURGUNDY, FRANCE 2005

Elysian Fields Lamb Chop

- Creamy Polenta, Braised Cardoons, Fennel Bulb

ALAIN GRAILLOT CROZES-HERMITAGE, RHÔNE, FRANCE 2007

OR

Japanese Wagyu Strip Loin (30 Supplement)

- Morel Fian, Short Rib, Shallot Jus

EHLERS ESTATE 1886 CABERNET SAUVIGNON, ST. HELENA, NAPA VALLEY 2006

Mimollette

- Spiced Quince, Asian Pear, hazel nut

SCHNAITMANN SPATBURGUNDER, WURTTENBURG, GERMANY 2007

OR

Devil's Food Cake

- Sour Cherries, Cocoa Nib, Buttermilk

MAS AMIEL, MAURY, FRANCE 1990

TASTING MENUS PREPARED FOR THE ENTIRE TABLE
WINE PAIRING OFFERED FOR 90 PER PERSON

TASTING OF VEGETABLES

105

Hawaiian Hearts of Palm Salad

- California Citrus, Mizuna Greens, Haas Avocado

JORGE ORDOÑEZ & CO. BOTANI (MOSCATEL SECO), MALAGA, SPAIN 2008

Spring Carrot Soup

- Vadouvan Curry, Cilantro, Fresh Chickpeas

TAILLE AUX LOUPS MONTLOUIS LES DIX ARPENTS, LOIRE VALLEY, France 2008

Terra Farm Sunchokes

- Black Winter Truffle, Red Leaf Sorrel, Crispy Chips

JEAN FOILLARD MORGON CUVÉE CORCELETTE, BEAUJOLAIS, FRANCE 2008

Poached Jidori Egg

- Toasted Brioche, Stockton Asparagus, Tome de Chalosse

EVENING LAND PINOT NOIR 'SEVEN SPRINGS LA SOURCE', EOLA-AMITY HILLS, OREGON 2007

Pasta e Fagolite

- Ravioli, Shellling Beans, Italian Peppers

LOUIS JADOT GEVREY-CHAMBERTIN, BURGUNDY, FRANCE 2005

Mimollette

- Spiced Quince, Asian Pear, Hazel nut

SCHNAITMANN SPATBURGUNDER, WURTTEMBERG, GERMANY 2007

OR

Creamsicle

- Black Pepper, Basil, Blood Orange Sorbet

KRACHER CUVÉE BA, ILLMITZ, AUSTRIA 2006