

## SEASONAL TASTING MENU

### **BELON OYSTER\***

**cucumber, green apple, yuzu**

*ruinart champagne blanc de blancs, reims, france n.v.*

### **HAMACHI CRUDO\***

**persian cucumber, avocado, sesame & sambal vinaigrette**

*dr. loosen riesling kabinet 'wehlener sonnenuhr', mosel, germany 2014*

### **DIVER SCALLOP\***

**black truffle, cauliflower, brown butter emulsion**

*champalou vouvray 'les fondraux', loire, france 2015*

### **ARTICHOKE RAVIOLI**

**maine lobster, sicilian pistachio, sorrento lemon**

*thierry & pascale matrot meursault 1er cru 'blagny' 2010*

### **MOULARD DUCK BREAST**

**beet & huckleberry pancake, sunchoke, foie gras**

*bouchard aîné & fils pommard, burgundy, france, 2010*

### **MAPLE PANNA COTTA**

**banana brûlée, espresso cremeux, banana cake**

*inniskillin vidal blanc icewine, niagara peninsula, canada 2014*

SPECIALLY PREPARED FOR \$128 PER PERSON

SOMMELIER WINE PAIRING FOR \$88 PER PERSON

\*HealthDistrictNotice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.