

AMUSE

BEAUSOLEIL OYSTER*
OSTERIA CAVIAR

FIRST COURSE

SUNCHOKE SOUP*
MELTED FENNEL, MAINE LOBSTER
WHIPPED GOAT CHEESE

SECOND COURSE

SEARED FOIE GRAS*
POACHED PEAR, PISTACHIO
BROWN BUTTER BRIOCHE

THIRD COURSE

STONINGTON BAY SCALLOP*
ABALONE MUSHROOM, CAULIFLOWER
CRAB-BÉARNAISE

FOURTH COURSE

PRIME RIBEYE CAP*
CRISPY BONE MARROW, CELERIAC
BORDELAISE

DESSERT

STRAWBERRY SHORTCAKE*
ROASTED STRAWBERRY, VANILLA CREMEUX
CHAMPAGNE SORBET

RECOMMENDED WINE PAIRINGS

JEAUNAUX-ROBIN L'ECLATS
CÔTE DE BLANCS , CHAMPAGNE, FRANCE
NV

LADOUCETTE (SAUVIGNON BLANC)
POUILLY-FUME, LOIRE VALLEY, FRANCE
2015

ROYAL TOKAJI '5 PUTTONYOS'
TOKAJ, HUNGARY
2013

MARCEL LAPIERRE 'RAISINS GAULOIS'
MORGON, BEAUJOLAIS, FRANCE
2017

MT. BRAVE (CABERNET SAUVIGNON)
MT. VEEDER, NAPA VALLEY, CALIFORNIA
2014

ELIO PERRONE 'SOURGAL'
MOSCATO D'AST, PIEDMONT, ITALY

TASTING MENU \$135 PER GUEST. WINE PAIRINGS \$75 PER GUEST

***THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS.**