



# LINGUA FRANCA

*Behind the Bottle with Larry Stone M.S.  
December 6, 2017*

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## **BELGIAN ENDIVE SALAD AUX FROMAGE PAPILLON**

bartlett pear, roquefort cheese, heirloom beet vinaigrette, lemon conserva

*Chardonnay AVNI, Willamette Valley 2015*

## **NANTUCKET BAY COQUILLE ST. JACQUES ROYALE**

sunchoke croustillant, cauliflower variations, beurre blanc

*Chardonnay Sisters Vineyard, Willamette Valley 2015*

## **MAGRETS DE CANARD AU MIEL**

hudson valley foie gras, vanilla parsnip, black cherry duck jus

*Pinot Noir Tongue 'n Cheek, Eola-Amity Hills 2015*

## **48 HOUR WAGYU BEEF CHEEK**

purple majesty, celeriac purée, black truffle périgourdine sauce

*Pinot Noir Joshua, Junichi & Siri, Ribbon Ridge 2015*

*Pinot Noir Mimi's Mind, Eola-Amity Hills 2015*

## **CAVE-AGED COMTÉ CHEESE**

sugar pie pumpkin butter, cranberry confiture, fleur de thyme lavash

155 per person

excluding tax and gratuity