



MISE EN PLACE

For the Adventurous in Palate & Spirit.

***CHEF'S GET BLITZED
TASTING MENUS***

SEPTEMBER 16, 2019

VEGETARIAN TASTING MENU
THREE COURSES 40.33 / WINE PAIRINGS 27

- AMUSE -

- 1 -

WILD MUSHROOM CIPOLLINI EMPANADA
ARUGULA SALAD, LIME TRUFFLE VINAIGRETTE,
VEGAN PEPPADEW AIOLI, SWEETY DROPS

BONNY DOON, VIN GRIS DE CIGARE,
GRENACHE, *GRENACHE BLANC*, MOURVEDRE,
ROUSSANNE, *CARIGNAN*, *CINSAULT*
CENTRAL COAST, CALIFORNIA 2018

- 2 -

MASALA TOFU
EARLY FALL VEGETABLE STIR FRY,
SAFFRON BASMATI BELUGA RICE,
GARBANZO BEANS, KACHUMBER SALAD,
TAMARIND BROTH

CHIDAINE 'CHENIN D'AILLEURS'
CHENIN BLANC LOIRE, FRANCE

- 3 -

VEGAN TRUFFLES

OR

VEGAN CARAMELIZED COCOA NIB
MIXED NUT BROWNIE

OR

BERRIES

CROFT
TAWNY RESERVE

CLASSIC TASTING MENU
FOUR COURSES 60.33 / WINE PAIRINGS 35

- AMUSE -

- 1 -

OYSTERS
ROASTED, CREAMED KALE,
BACON SHALLOT JAM, GRUYERE

LOUIS DUMONT
CHARDONNAY, *PINOT NOIR*, *PINOT MEUNIER*
EPERNAY NV

- 2 -

GREEN EGG SMOKED DUCK ROPA VIEJA
AREPA, DRIED CHERRY PEPITA SALSA, COTIJA

RAMON BILBAO
TEMPRANILLO RIOJA 2014

- 3 -

PORCINI CRUSTED HANGER STEAK
PISTACHIO ROASTED TURNIPS,
GRILLED TRUMPET ROYAL MUSHROOMS,
BROWN BUTTER SWISS CHARD,
BÉARNAISE VINAIGRETTE

MURPHY GOODE 'LIAR'S DICE'
ZINFANDEL, SONOMA COUNTY 2014

- 4 -

CHOCOLATE ESPRESSO TARINE
DRIED CHERRY JAM, CANDIED CASHEWS

CROFT
TAWNY RESERVE

ADD CHEESE COURSE 9.33 / WINE PAIRING 6

- 5 -

BOUCHERON
STRAWBERRY HONEY VERJUS JAM, CANDIED
PISTACHIOS, FOCACCIA TOAST

DONNA FUGATA, *BEN RYE*, SICILY, ITALY NV