



MISE EN PLACE

For the Adventurous in Palate & Spirit.

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

MARCH 11, 2018

VEGETARIAN TASTING MENU

THREE COURSES 40.32 / WINE PAIRINGS 27

- AMUSE -

- 1 -

BELUGA CASHEW LENTIL SALAD

TOMATO MASALA VINAIGRETTE,
TAMARIND CHUTNEY, CRISPY CHICKPEAS

CELLER PIÑOL, PORTAL BLANCO,

GARNACHA BLANCA,
TERRA ALTA, CATALONIA, SPAIN 2016

- 2 -

ALEPPO CRUSTED SEARED TOFU

TOASTED FARRO HIMALAYAN RED RICE,
CARROT LEEK PEA BROTH,
ORANGE OLIVE FENNEL SALAD

G.D.VAJRA, *NEBBIOLO*, LANGHE, PIEDMONT, ITALY

- 3 -

VEGAN TRUFFLES

OR

VEGAN CARAMELIZED COCOA NIB WALNUT BROWNIE

GRAHAM'S, 20 YEAR, TAWNY PORTO
PORTUGAL NV

CLASSIC TASTING MENU

FOUR COURSES 60.32 / WINE PAIRINGS 35

- AMUSE -

- 1 -

OCTOPUS

WHIPPED FETA, PISTACHIO SALSA VERDE MIXED
MARBLE POTATO SALAD, PIMENTON VINAIGRETTE

BERGER, *GRUNER VELTLINER*,

NIEDERÖSTERREICH, AUSTRIA 2016

- 2 -

BBQ RUBBED QUAIL

GREEN TOMATO BBQ,
MUSHROOM CORN SWEET DROP SALAD,
KABOCHA SQUASH PUREE

G.D.VAJRA, *NEBBIOLO*, LANGHE, PIEDMONT, ITALY

- 3 -

BRAISED SHORT RIB

GINGER CHILI CORIANDER RAMEN NOODLES,
LEMONGRASS STAR ANISE BBQ GLAZE,
BABY BOK CHOY, SNOW PEA SHOOTS

DIRTY & ROWDY, UNFAMILIAR, *MOURVEDRE*,
CALIFORNIA 2017

- 4 -

BANANA FOSTERS BREAD PUDDING

BRULEED BANANAS,
ROASTED CASHEW ICE-CREAM, RUM CARAMEL

CHÂTEAU LARIBOTTE, *SÉMILLON*, *SAUVIGNON*
BLANC, *MUSCADELLE*, SAUTERNES, BORDEAUX 2015

ADD CHEESE COURSE 9.32 / WINE PAIRING 6

- 5 -

TARTUFU CHEESE

PRESERVED WALNUTS, CROSTINI, OLIVES

ORLEANS BORBON, *MANZANILLA*