



MISE EN PLACE

For the Adventurous in Palate & Spirit.

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

APRIL 1, 2018

VEGETARIAN TASTING MENU

THREE COURSES 40.33 / 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. VARJA, LANGHE, *NEBBIOLO*,
PIEDMONT, ITALY 2015

- 3 -

VEGAN TRUFFLES

OR

VEGAN CARAMELIZED COCOA NIB
WALNUT BROWNIE

GRAHAM'S, 20 YEAR, TAWNY PORTO
PORTUGAL NV

CLASSIC TASTING MENU

FOUR COURSES 60.33 / WINE PAIRINGS 35

- AMUSE -

- 1 -

CRAB PEPITA QUINOA STUFFED PIQUILLO PEPPER
APPLE SAGE EMULSION,
HEARTS OF PALM FRESNO CHILI RADISH SALAD

LOUIS DUMONT, BRUT, *CHARDONNAY*,
PINOT MEUNIER, *PINOT NOIR*, *EPERNAY*,
CHAMPAGNE, FRANCE, NV

- 2 -

JERK CRUSTED TUNA
TAMARIND CHIPOTLE ORANGE GASTRIQUE,
COCONUT PIGEON PEA JASMINE RICE,
KALE CALLALOO, PICKLED CHAYOTE

SCHLOSS JOHANNISBERG, GELBACK,
RESLING, RHEINGAU, GERMANY, 2016

- 3 -

QUICK CASSOULET

PULLED DUCK CONFIT, PORK BELLY,
MERGUEZ SAUSAGE, CANNELLINI BEANS,
HERB BRIOCHE BREAD CRUMBS, WILTED RAMP

LES FRÈRES, LES ROMAINES, *GAMARET*, *GARANOIR*,
MERLOT, VAUD, SWITZERLAND 2014

- 4 -

LEMON POPPY SEED POUND CAKE
HONEY MASCARPONE, SEMIFREDDO,
ROSEWATER STRAWBERRIES, PISTACHIO

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

ADD CHEESE COURSE 9.32 / WINE PAIRING 6

- 5 -

BEEHIVE, **GEORGIA GOUDA**
PRESERVED WALNUT, OLIVE PUREE, FOCACCIA TOAST

ORLEANS BORBON, *MANZANILLA*