



MISE EN PLACE

For the Adventurous in Palate & Spirit.

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

APRIL 29, 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 -

FRISEE SALAD
BLOOD ORANGES, HAZELNUTS,
PT REYES BLUE CHEESE, RED ONION,
TARRAGON BUTTERMILK VINAIGRETTE,
CRISPY SPECK

BONNY DOON, VIN GRIS DE CIGARE,
GRENACHE, *GRENACHE BLANC*, *MOURVÈDRE*,
ROUSSANNE, *CARIGNAN*, *CINSAULT*,
CENTRAL COAST, CALIFORNIA 2017

- 2 -

VADOUVAN CRUSTED SCALLOPS
HARISSA SWEET POTATO PUREE,
PRESERVED LEMON VINAIGRETTE,
SHAVED BRUSSEL ALMOND TURNIP SALAD,
POMEGRANATE MOLASSE

HANZELL VINEYARDS, SEBELLA, *CHARDONNAY*,
SONOMA COAST, CALIFORNIA 2016

- 3 -

NORTH CAROLINA BBQ BRAISED PORK SHANK
PIMENTO GOAT CHEESE GRITS,
ANCHO TOMATO RED WINE JUS,
FRIED GREEN TOMATO,
CELERY ROOT CORN CHOW CHOW

DIRTY & ROWDY, UNFAMILIAR,
MOURVEDRE, CALIFORNIA 2017

- 4 -

AZTEC BROWNIE SUNDAY
BLACK COCOA CHILE BROWNIE,
ANCHO CARAMEL, PEPITA BRITTLE

BROADBENT, 10 YEAR, *MALMSEY*,
MADEIRA, PORTUGAL NV

ADD CHEESE COURSE 9.32 / WINE PAIRING 6

- 5 -

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

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