



MISE EN PLACE

For the Adventurous in Palate & Spirit.

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

NOVEMBER 06, 2017

VEGETARIAN TASTING MENU

THREE COURSES 36.30 / WINE PAIRINGS 27

- AMUSE -

- 1 -

WILD MUSHROOM EDAMAME SALAD

POMEGRANATE MOLASSES, WALNUTS,
TRUFFLE TAHINI, PICKLED RADISH

LOUIS DUMONT, BRUT,

CHARDONNAY, PINOT MEUNIER, PINOT NOIR,
EPERNAY, CHAMPAGNE, FRANCE NV

- 2 -

TANDOORI CRUSTED TOFU

ALOO JEERA, COCONUT MASALA BRAISED GREENS,
CASHEW CHEESE, KACHUMBER SALAD

SOTER, NORTH VALLEY, PINOT NOIR,

WILLAMETTE VALLEY, OREGON 2014

- 3 -

YUZU MASCARPONE CHEESECAKE

GINGERSNAP CRUST, SESAME ALMOND TUILE,
BLUEBERRY GINGER COMPOTE

MERRYVALE, LA ANTIGUA, MUSCAT DE FRONTIGNAN,

NAPA VALLEY, CALIFORNIA NV

CLASSIC TASTING MENU

FOUR COURSES 56.30 / WINE PAIRINGS 35

- AMUSE -

- 1 -

CHEF GABE'S SPICY CRAB CUCUMBER

BAMBOO RICE ROLL

GINGER SZECHUAN AIOLI,
PICKLED BAHN MI SALAD, SESAME GYOZA WAFER

HONIG, SAUVIGNON BLANC, RUTHERFORD,

NAPA VALLEY, CALIFORNIA 2016

- 2 -

ONION HERB CRUSTED TUNA

CREAMY OXTAIL CIPOLLINI ONION ASPARAGUS
PARSNIP MUSHROOM FRICASSEE,
ROAST FINGERLING POTATOES,
SALSA VERDE BUTTER

PASCAL LAMBERT, LES TERRASSES,

CABERNET FRANC, CHINON,
LOIRE VALLEY, FRANCE 2014

- 3 -

TASSO CRUSTED PORK TENDERLOIN

BUTTERNUT GOAT CHEESE
PULLED PORK MAC'N'CHEESE,
GARLIC CONFIT HARICOT VERTS,
SMOKED APPLE SHERRY BUTTER

SCALA DEI,

GARNACHA, CABERNET SAUVIGNON, CARIGNAN, SYRAH,
PRIORAT, CATALONIA, SPAIN 2014

- 4 -

LAVENDER ALMOND ROULADE

BLACKBERRY ROSEWATER JAM,
MARCONA ALMOND SESAME STREUSEL

RAYNE VIGNEAU,

SÉMILLON, SAUVIGNON BLANC, MUSCADELLE,
SAUTERNES, BORDEAUX 2013

ADD CHEESE COURSE 9.30 / WINE PAIRING 6

- 5 -

BÛCHERON GOAT CHEESE

BLACKBERRY BLISS BOURBON MAPLE JAM,
CANDIED PECANS, CROSTINIS

QUINTA DO POCO DO LOBO,

ARINTO, BAIRRADA, BEIRAS, PORTUGAL 1995