



MISE EN PLACE

For the Adventurous in Palate & Spirit.

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

JULY 9, 2018

VEGETARIAN TASTING MENU

THREE COURSES 36.30 / WINE PAIRINGS 27

- AMUSE -

- 1 -

GRILLED ZUCCHINI CARPACCIO

PINE NUTS, LIME TRUFFLE VINAIGRETTE, OLIVES,
ROASTED GRAPE TOMATOES, MALDON SEA SALT

CELLER PINOL, PORTAL BLANCO,

GARNACHA BLANCA,

TERRA ALTA, CATALONIA, SPAIN 2016

- 2 -

HARISSA SEARED TOFU

DRIED APRICOT PISTACHIO KALE FARRO TABBOULEH,
PICKLED TURNIPS, PRESERVED LEMON VINAIGRETTE,
CHERMOULA ROASTED BABY CARROTS

CACIQUE MARAVILLA, PIPEÑO, *PAÍS*,

BIO BIO VALLEY, SUR, CHILE 2016

- 3 -

VEGAN CHOCOLATE TRUFFLES

GRAHAM'S 10YR *TAWNY*

CLASSIC TASTING MENU

FOUR COURSES 56.30 / WINE PAIRINGS 35

- AMUSE -

- 1 -

CORNMEAL CRUSTED SHORT SHELL CRAB

PICKLED VEGETABLES, PEPPADEW REMOULADE,
SWEETIE DROP PEPPERS

BERGER, *GRUNER VELTLINER*,

NIEDERÖSTERREICH, KREMSTAL, AUSTRIA 2016

- 2 -

RISOTTO

OXTAIL, CABBAGE, PLANTAINS,
PIGEON PEAS, CURRY BROTH

LES FRÈRES DUTRUY, LES ROMAINES,

GAMARET, GARANOIR, PINOT NOIR,

VAUD, SWITZERLAND 2014

- 3 -

BBQ CRUSTED LAMB LOIN

CREAMY CORN LAMB BACON SUCCOTASH,
CHIMICHURRI SMOKE MARBLE POTATO SALAD,
MOREL RED WINE JUS

GIRARD, *CABERNET SAUVIGNON*,

NAPA VALLEY, CALIFORNIA 2016

- 4 -

CARDAMOM SHORTCAKE

HONEY MASCARPONE CREAM, STRAWBERRY LYCHEE
SALAD, CANDIED PISTACHIOS

BODEGAS RIBAS, SIONETA, *MOSCATEL*,

MALLORCA, BALEARIC ISLANDS, SPAIN 2016

ADD CHEESE COURSE 9.30 / WINE PAIRING 6

- 5 -

ASHER BLUE & GRIFFIN

COW'S MILK CHEESES FROM SWEET GRASS DAIRY,
PRESERVED WALNUTS, FOCACCIA TOAST,
PICKLED GOLDEN RAISINS

RAYNE VIGNEAU,

SÉMILLON, SAUVIGNON BLANC, MUSCADELLE,

SAUTERNES, BORDEAUX 2013