



CHEF'S GET BLITZED TASTING MENU

FIVE COURSES 54.30 / WINE PAIRINGS 35

AMUSE

- 1 -

PEAR ARUGULA SALAD

DRIED CHERRIES, ENDIVE, STILTON, HAZELNUTS, HAZELNUT THYME VINAIGRETTE

J. MOREAU, *CHENIN BLANC*, *VOUVRAY*, LOIRE VALLEY, FRANCE 2015

- 2 -

5 PEPPERCORN CRUSTED PAN SEARED TUNA

LOBSTER FARRO KALE MUSHROOM RISOTTO, BRAISED FENNEL, LOBSTER RED WINE DEMI GLACE,
CELERY ROOT PEAR PINENUT RED ONION SALAD

PASCAL LAMBERT, LES TERRASSES, *CABERNET FRANC*, CHINON, LOIRE VALLEY, FRANCE 2014

- 3 -

PORK TENDERLOIN

GUANCIALE RAMP CREAMED CORN, PEPPADEW BBQ SAUCE, SMOKE SWEET POTATO PUREE, PICKLED GREEN TOMATOES

ACHAVAL FERRER, *MALBEC*, MENDOZA, ARGENTINA 2014

- 4 -

ANCHO BROWNIE SUNDAE

CINNAMON ICE CREAM, TOFFEE CANDIED PEPITAS

GRAHAM'S, 10 YEAR, *TAWNY PORT*

ADD CHEESE COURSE 9.30 / WINE PAIRING 6

- 5 -

ARTZAI GAZTA IDIAZABAL & POINT REYES

DRIED CHERRY JUNIPER GIN COMPOTE, MARCONA ALMONDS, CROSTINI

QUINTA DO POCO DO LOBO, *ARINTO*, BAIRRADA, BEIRAS, PORTUGAL 1995

MAY 01, 2017