

VEGETARIAN TASTING MENU

THREE COURSES 36.30 / WINE PAIRINGS 27

- AMUSE -

- 1 -

ZA'ATAR ROAST BABY CARROTS
HAZELNUT HERB SALAD, DATE JAM

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

- 2 -

HERBS DE PROVENCE TOFU
FARRO, ASPARAGUS, PEAS,
CHANTERELLE MUSHROOMS,
GRAPE TOMATOES, CORN,
LEMON TOMATO TARRAGON BROTH

ACHAVAL FERRER,
MALBEC, MENDOZA, ARGENTINA 2014

- 3 -

WHITE CHOCOLATE ALMOND CAKE
APRICOT MARMALADE, CHANTILLY,
BROWN BUTTER HAZELNUT TUILE

CHÂTEAU PAJZOS, 5 PUTTONYOS ASZU,
FURMINT, HARSLEVELU, MUSCAT,
TOKAJI, HUNGARY 2009

CLASSIC TASTING MENU

FOUR COURSES 56.30 / WINE PAIRINGS 35

- AMUSE -

- 1 -

ROASTED OYSTERS ON THE HALF SHELL
HARISSA CHERMOULA BUTTER

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

- 2 -

MASA CRAB CAKE
PASILLA NEGRO LIME AIOLI, CABBAGE ESCOVITCH

HONIG, *SAUVIGNON BLANC*,
RUTHERFORD, NAPA VALLEY, CALIFORNIA 2016

- 3 -

FILET OF BEEF TENDERLOIN
SMOKED PAPRIKA FINGERLING POTATO PIQUILLO
HASH, GRILLED WHITE ASPARAGUS,
SHERRY VINEGAR CAPER BLACK TRUFFLE JUS

ACHAVAL FERRER,
MALBEC, MENDOZA, ARGENTINA 2014

- 4 -

S'MORES CHEESECAKE
GRAHAM CRACKER TUILE, CHOCOLATE SAUCE

GRAHAM'S, 10 YEAR, *TAWNY PORT*

ADD CHEESE COURSE 9.30 / WINE PAIRING 6

- 5 -

THOMASVILLE TOMME
STRAWBERRY PAW PAW JAM, MEYER LEMON OLIVE
FENNEL POLLEN PURÉE, CROSTINIS

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



MISE EN PLACE

For the Adventurous in Palate & Spirit.

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

JULY 10, 2017