



MISE EN PLACE

For the Adventurous in Palate & Spirit.

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

SEPTEMBER 9, 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 -

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

VIÑA BUJANDA, RESERVA, *TEMPRANILLO,*
RIOJA, SPAIN 2011

- 3 -

YUZU MASCARPONE CHEESECAKE
GINGERSNAP CRUST, SESAME ALMOND TUILE,
BLUEBERRY GINGER COMPOTE

MICHELE CHIARLO, *MOSCATO,* PIEDMONTE, ITALY 2013

CLASSIC TASTING MENU

FOUR COURSES 56.30 / WINE PAIRINGS 35

- AMUSE -

- 1 -

STEAK TARTARE
PEPPERONCINI, FRISÉE, RED ONION,
QUAIL EGG, OLIVE PURÉE, TOASTED PUMPERNICKEL

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

- 2 -

CALAMARATA PASTA
ASPARAGUS, PISTACHIO PEA TARRAGON PESTO,
MORELS, CRAB, MEYER LEMON

SARL CLOS DU TUE-BOEUF, LA BUTTE, *GAMAY,*
TOURAINNE, LOIRE VALLEY, FRANCE 2015

- 3 -

LAMB LOIN
HARISSA RED WINE JUS, LAMB BACON FREEKEH,
CHERMOULA ROASTED VEGETABLES

VIÑA BUJANDA, RESERVA, *TEMPRANILLO,*
RIOJA, SPAIN 2011

- 4 -

FIG PANNA COTTA
ORANGE SUPREMES, CHANTILLY PISTACHIO CRUMBLE

BODEGAS YUSTE *PEDRO XIMÉNEZ*

ADD CHEESE COURSE 9.30 / WINE PAIRING 6

- 5 -

POINT REYES BLUE CHEESE
FIG APPLE GINGER JAM, CROSTINIS, MARCONA
ALMONDS

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