



**MISE EN PLACE**

*For the Adventurous in Palate & Spirit.*

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

OCTOBER 15, 2018

## VEGETARIAN TASTING MENU

THREE COURSES 40.32 / WINE PAIRINGS 27

- AMUSE -

- 1 -

### BABY CARROT SALAD

CURRENTS, MARCONA ALMONDS,  
OLIVES, RADISH, GRILLED BAGUETTE,  
PRESERVED LEMON TAHINI VINAIGRETTE

**CELLER PIÑOL**, PORTAL BLANCO,

*GARNACHA BLANCA*,

TERRA ALTA, CATALONIA, SPAIN 2016

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### VEGETABLE FARRO QUINOA STIR FRY

SEARED TOFU, WILD MUSHROOM, EDAMAME,  
ASPARAGUS, CASHEW, CELERY ROOT, FARRO,  
QUINOA, TRUFFLED PORCINI BROTH,  
ORANGE, WATERMELON RADISH FRISEE SALAD

**G.D.VAJRA**, *NEBBIOLO*, LANGHE,

PIEDMONT, ITALY 2015

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### VEGAN CHOCOLATE TRUFFLES

**GRAHAM'S** 10YR *TAWNY*

## CLASSIC TASTING MENU

FOUR COURSES 60.32 / WINE PAIRINGS 35

- AMUSE -

- 1 -

### BRICK STREET FARMS LITTLE GEM CAESAR

GRILLED HOUSE BAGUETTE,  
SHAVED GRANA PADANO, BLACK GARLIC MEYER  
LEMON WHITE ANCHOVY VINAIGRETTE, RED ONION

**BERGER**, *GRÜNER VELTLINER*,

NIEDERÖSTERREICH, KREMSTAL, AUSTRIA 2016

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### RISOTTO

BAY SCALLOPS, NDUJA, MUSHROOMS,  
ARTICHOKES, TARRAGON CAPER BROTH

**JEAN-MARC BROCARD**, STE CLAIRE, *CHARDONNAY*,

CHABLIS, BURGUNDY, FRANCE 2015

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### SEARED DUCK BREAST

FRENCH GREEN LENTIL PULLED DUCK SUNCHOKE  
WILD MUSHROOM RAGOUT, DUCK FAT BRUSSELS,  
MORELLO CHERRY VERJUS FENNEL GASTRIQUE

**LES FRÈRES DUTRUY**, LES ROMAINE, *GAMARET*,

*GARANOIR*, *MERLOT*, VAUD, SWITZERLAND 2014

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### BANANA PUDDING JARFAIT

CHOCOLATE CAKE CRUMBLE, CHANTILLY,  
BRULEED BANANA

**GRAHAM'S** 10YR *TAWNY*

**ADD CHEESE COURSE** 9.32 / **WINE PAIRING** 6

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### SWEET GRASS DAIRY GREEN HILL

CRANBERRY SAGE CONSERVA, CROSTINIS

**SACRISTA AB**, *MANZANILLA*