



## PROPOSED TASTING MENU

HOUSE CURED AND SMOKED TASMANIAN SEA TROUT

*Dauphine potato, lemon crème fraîche, smoked trout roe*

**Pierre Gerbais, Brut Rosé, Celles-sur-Ources Champagne, France NV**

VICHYSOISSE OF CHILLED NORTHERN NECK ASPARAGUS

*Maine peekytoe crab marinated with black trumpet chanterelle mushrooms, lime and mint*

**St. Innocent, Pinot Gris, 'Vitae Springs Vineyard', Willamette Valley, Oregon 2015**

SPANISH TURBOT, "DIEPPOISE"

*Bouchot mussel royale, sauce Americaine, Kennet Square mushrooms*

**Vincent Prunier, Chardonnay, 'Les Clous'**

**Meursault, Burgundy, France 2014**

ALINA DUCK LEG

*Braised with spring cherries, pistachio and port, with foie gras soubise and glazed fennel*

**Domaine Michelas, Syrah, 'Sainte Epine' Saint-Joseph, Rhône, France 2014**

JASPER HILL FARMS, 'WILLOUGHBY'

*Marcona almonds & golden raisin crisps,*

*farmer greens and lettuces with hazelnut vinaigrette and Mirabelle preserves*

**Eric Bordelet Pear Sidre Brut, Normandy, France**

**-or**

**Noble Dame Calvados, Normandy, France**

DARK CHOCOLATE SOUFFLÉ

*Mint chip parfait, mint chocolate sauce*

**Calvet- Thunevin, Grenache, Maury, Roussillon, France 1975**

One Hundred Thirty Dollars

With Wine Pairing Two Hundred and Five Dollars