

TASTING MENU

JUNIPER AND GIN MARINATED MACKEREL

Celery root, shaved Lagoto truffle

**Thibaut-Janisson, Blanc de Blancs, Extra Brut, Monticello, Virginia
NV**

WILD CAUGHT DANISH TURBOT BRETONNE

Florida rock shrimp and hen of the woods mushroom

**Vincent Prunier, Chardonnay, 'En Remilly,' 1er Cru, Burgundy,
France 2013**

LOCALLY FORAGED BLACK TRUMPET "CRÈME CARAMEL"

Pickled eggplant, rabbit ballotine, nasturtium

**Château de Fosse- Sèche, Cabernet Franc, 'Eolith,' Samur, Loire,
France 2014**

CALIFORNIA SQUAB POT AU FEU

Vermicelli pasta, cocks comb, arugula

Skinner, Mourvèdre, El Dorado, California 2014

BREBIROUSSE D'ARGENTAL

Marcona almonds & golden raisin crisps,

farmer greens and lettuces with hazelnut vinaigrette and Mirabelle preserves

Eric Bordelet Pear Sidre Brut, Normandy, France

or

**Xavier Vins, Muscat, Vin Doux Naturel, Muscat de Beaunes de Venise
Rhône Valley, France, 2015**

LEMONGRASS GINGER GRANITÉ

Lime panna cotta, sesame nougatine

BUCKWHEAT APPLE SOUFFLÉ

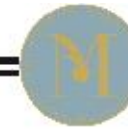
Buttermilk parfait, Calvados crème anglaise

Château Rieussec, Sémillon Blend, Sauternes, France 2002

One Hundred Thirty Dollars

With Wine Pairing Two Hundred and Five Dollars

*ITEMS ON TASTING MENU ARE NOT AVAILABLE A LA CARTE



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