

SUTTON INN

BEET CURED SALMON GRAVLAX
*BRIOCHE, HERB CRÈME FRAÎCHE, SHAVED VEGETABLES
CHAMPAGNE, LE MESNIL, BLANC DE BLANCS, GRAND CRU, FR NV*

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FOIE GRAS BRULÉÉ
*FIG JAM
GEWÜRZTRAMINER, GUSTAVE LORENTZ RESERVE, ALSACE, FR 2014*

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GLAZED MAINE LOBSTER
*FRESH BLACK TRUFFLE GNOCCHI
COTES DU RHONE, GUICHARDE, 'CUVÉE GENEST', FR 2013*

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PRIME BONELESS SHORT RIB
*CHARRED RADDICHIO, POTATO PUREE, RED WINE JUS
MERLOT, PRIDE MOUNTAIN VINEYARDS, NAPA/SONOMA, CA 2013*

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CHOCOLATE CREMEAUX CRUNCH
*CHERRIES, GINGER, MASCARPONE VANILLA ICE CREAM
TAWNY PORTO, FERIERA, POTUGAL, NV*

MENU 95
WINE PAIRING 65

NO TIPS ACCEPTED

EXECUTIVE CHEF SCOTT GREWE