

SUTTON INN

ROAST BEET VELOUTÉ
BRIOCHE, FENNEL, BLOOD ORANGE
CHAMPAGNE, LE MESNIL, BLANC DE BLANCS, GRAND CRU, FR NV

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CRISPY GOAT CHEESE
WATERCRESS, POACHED PEAR
GEWÜRZTRAMINER, GUSTAVE LORENTZ RESERVE, ALSACE, FR 2014

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ROAST SUNCHOKES
SWEET POTATO, BLACK GARLIC, SWISS CHARD
COTES DU RHONE, GUICHARDE, 'CUVÉE GENEST', FR 2013

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WILD MUSHROOM TORTELLINI
PICKLED PEARL ONIONS, CHERVIL
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