

Two Courses 36 | Three Courses 49 | Four Courses 61  
Wine Pairing +18 | Wine Pairing +20

I

### Beet Cured Gravlox

"everything bagel" tuile, horseradish crème fraîche  
*Laurenz V und Sophie, Grüner Veltliner 2015*

### Tempura Shrimp Salad

taleggio fondue, heirloom tomato, chanterelle  
*Barton & Guestier Vouvray, Chenin Blanc 2015*

### Roasted Beet Salad

mâche, crème fraîche, candied walnut (v)  
*Donnachiara Beneventano, Falanghina 2016*

### Beef Tartare

caper, dijon, pesto  
*LeVal Summit, Chardonnay Brut NV*

### Pistachio & Pig Ear Pâté

farmer's lettuce, "b&b" pickle  
*Bouvet Ladubay Rosé Excellence, Rosé Brut NV*

II

### Seared Scallops

braised leek, cashew puttanesca, garlic gremolata  
*Chateau Ribaultes Corbieres Senhal d'Aric, Rosé 2015*

### Barigoule Artichoke Tagliatelle

poached fried egg, black pepper  
*Seven Falls Wehlake Slope, Chardonnay 2013*

### Mascarpone Agnolotti

shaved truffle, lemon, brown butter (v)  
*M. Chapoutier Belleruche, Cotes de Provence Rosé 2016*

### Cuttlefish Risotto

squid ink, parmesan, marscapone, tempura tentacle  
*LeVal Vin de Pays d'Oc, Pinot Noir 2016*

IV

### Peach Ice Cream Bar

almond, elderflower ganache, thyme meringue (gf)  
*Choice of Port*

### Huckleberry Caramel Financier

corn ice cream, corn flakes  
*Choice of Port*

### Coffee Cake

mochaccino ice cream  
*Choice of Port*

### Rum-Glazed Banana Bread Pudding

brown sugar ice cream  
*Choice of Port*

### Cheese Plate

varied selection  
*Choice of Port*

III

### Lobster Imbarcazioni

braised fennel, puffed quinoa, littleneck clam  
*Mairus Michel Chapoutier, Grenache, Syrah. 2015*

### Monkfish Streudel

roasted root vegetables, chicken mustard jus  
*Anselmi San Vincenzo, Garganega, S. Blanc, Chard. 2016*

### Porchetta & Pappardelle

acorn squash, beech mushroom, chicken apple jus  
*Mother Rock Force Celeste, Chenin Blanc 2016*

### Roast Duck Breast

ground cherry, mostarda, oyster mushroom (gf)  
*Chateau Brande-Bergere, Bordeaux, 2012*

### Triple Seared Beef

andouille sausage, chimichurri, fingerling (gf)  
*Concha y Toro Gran Reserva Serie Riberas, Cab. Sauv. 2015*

\*Whole Table Must Participate in Wine Pairing, 2oz pour per course