



Chef Armstrong's Five Course Tasting Menu
Specialty Cocktail by Todd Thrasher
Wine Pairings by Sommelier Nikki Gulick

Cocktail

Eve's Temptation

First Course

Sashimi of Hamachi with House Made Ponzu, Wasabi and Pickled Ginger
Michael Shaps 'Honah Lee Vineyard' Petit Manseng 2014 (Charlottesville, Virginia)

Second Course

Butter Poached Maine Lobster with Heirloom Carrots, Young Ginger and Cilantro
Francois Mikulski Bourgogne, Chardonnay 2012 (Côte-D'Or, France)

Third Course

Pan Fried Sweetbreads with Turnip Cream, Heirloom Turnips and Young Spinach
Alysian 'Russian River Selection', Pinot Noir 2012 (Healdsburg, California)

Fourth Course

Loin of Pasture Raised Beef with Celeriac Purée, Roasted Celeriac and Sauce Bordelaise
Paitin 'Serra' Barbera D'Alba, Barbera 2012 (Neive, Italy)

Dessert Course

Amano Chocolate Gâteau with Cocoa Nib Frozen Yogurt
Blandy's 5 Year Malmsey (Madeira, Portugal)

Menu ~ 'Taste'
\$105 per guest

Sommelier Wine Pairing ~ 'Taste'
\$60 per guest

Specialty Cocktail
\$14 per guest