



CHEF'S TASTING

Caviar Service

Traditional Accompaniments
Royal White Sturgeon 175 per ounce
Ossetra 250 per ounce

Maine Shrimp Crudo*

Royal White Sturgeon Caviar, Allium Juices
NV Simmonet-Fèbvre Crémant de Bourgogne

Local Skate Wing

Caper Emulsion, Gem Lettuce, Raisin Purée
2009 COS Grecanico & Insolia "Ramí"

Razor Clams

Potato, Horseadish, Dill
2010 Nikolaihof Grüner Veltliner Federspiel "Hefeabzug"

Seared Foie Gras de Canard

French Butter Pear, Chestnut Honey, Pecan
2009 Kracher Beerenauslese Cuvée

Or

Terrine of Foie Gras, Ris de Veau, and Rabbit
Pistachio, Rosemary Raisin Toast, Red Currants
2009 Kracher Zweigelt Beerenauslese

Cavendish Pheasant*

Périgord Truffle, Velouté, Turnip
2009 Raquillet Mercurey 1er Cru "Les Naugues"

Elysian Field Farm Lamb Loin*

Cauliflower, Golden Raisin, Harissa
2008 Les Obriers de la Piera Coteaux du Languedoc "Terrasses du Larzac"

Baked Banana Chiboust

Oat, Pistachio, Caramel
2007 Mas Lavail Maury Blanc

* May be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

These items may be cooked to guest's specifications.

Before placing your order, please inform your server if anyone in your party has a food allergy