



1ST

SCALLOP CARPACCIO

Grapefruit/Tobiko/Goat's Milk

🍷 Chardonnay, Red Car, Sonoma Coast, CA, 2013

🍷 Cap Corse Mattei, Quinquina, Corsica

FOIE GRAS TORCHON

Candied Vegetable Panettone/Orange

🍷 Riesling, Peter Lauer, "Barrel X", Trocken, Saar, DE, 2016

🍷 Capertif, AA Badenhurst, Swartland, SA, NV

Eighteen Dollars/ 🍷 Twelve Dollars/ 🍷 Twelve Dollars

2ND

TUNA BELLY

Crispy Beef Tendon/Black Sesame Bearnaise

🍷 Grillo, Tasca D'Almaerita, Fondazione Whitaker, Sicily, IT, 2015

🍷 Beginner's Luck: Aguardiente de Cana/Orange/Lemon/Clove/Bitters

CAVIAR & PANCAKES

1oz ea. Israeli Osetra/Golden White Sturgeon/Smoked Steelhead

Blue Corn Blinis/Latkes/Okonomiyaki

🍷 Fortana, Mariotti, "Set e Mez", IGT Emilia, IT, NV

🍷 Aquavit, Linie, Hagan, NO

*Two Hundred & Fifty Dollars/ 🍷 Seven Dollars/ 🍷 Eight Dollars
serves 2 - 4 people*

3RD

SMOKED POTATO CARMELLE

Chanterelle/Parmesan

🍷 Nebbiolo, Barboursville Vineyards, "Reserve", Monticello, VA, 2012

🍷 Truffle-infused Weller 12yr Bourbon, Kentucky + France

BURGUNDY TRUFFLES

add shaved truffles to the pasta course

Thirty Dollars per plate

4TH

DUCK

Leg Meat Currywurst/Crispy Potato/Radicchio Jam

🍷 Pinot Noir, Angela Estate, Yamhill-Carlton, OR, 2013

🍷 "Sidre Tendre," Cider, Eric Bordelet, Normandy, FR

5TH

POACHED PEAR

Marzipan/Dark Chocolate

🍷 Monastrell Dulce, Olivares, Jumilla, ESP, 2013

🍷 Clown Shoes, "Far East", Imperial Stout, MA

RICOTTA GINEPRO CANNOLI

Eucalyptus Honey/Pistachio

🍷 Malvasia, Capofaro, Salina, IT, 2015

🍷 Lanterne Rouge: Applejack, Benedictine, coffee, cherry

Ten Dollars/ 🍷 Seventeen Dollars/ 🍷 Seven Dollars



1ST

SALSIFY

Goat Yogurt/Grapefruit/Pistachio

🍷 Chardonnay, Red Car, Sonoma Coast, CA, 2013

🍷 Cap Corse Mattei, Quinquina, Corsica

2ND

BEET TARTARE

Riso Nero/Smoked Miso/Beet Bearnaise

🍷 Grillo, Tasca D'Almaerita, Fondazione Whitaker, Sicily, IT, 2015

🍷 Beginner's Luck: Aguardiente de Cana/Orange/Lemon/Clove/Bitters

3RD

SMOKED POTATO CARMELLE

Chanterelle/Parmesan

🍷 Nebbiolo, Barboursville Vineyards, "Reserve", Monticello, VA, 2012

🍷 Truffle-infused Weller 12yr Bourbon, Kentucky + France

BURGUNDY TRUFFLES

add shaved truffles to the pasta course

Thirty Dollars per plate

4TH

ROMANESCO

Curried Raisins/Pickled Barley

🍷 Pinot Noir, Angela Estate, Yamhill-Carlton, OR, 2013

🍷 "Sidre Tendre," Cider, Eric Bordelet, Normandy, FR

5TH

POACHED PEAR

Marzipan/Dark Chocolate

🍷 Monastrell Dulce, Olivares, Jumilla, ESP, 2013

🍷 Clown Shoes, "Far East", Imperial Stout, MA

RICOTTA GINEPRO CANNOLI

Eucalyptus Honey/Pistachio

🍷 Malvasia, Capafaro, Salina, IT, 2015

🍷 Lanterne Rouge: Applejack, Benedictine, coffee, cherry

Ten Dollars/ 🍷 Seventeen Dollars/ 🍷 Seven Dollars

Tasting Menu: \$65, w/pairings \$105