

CHEF'S TASTING MENU

Summer 2010

*** RAW HAMACHI
& SEARED HUDSON VALLEY FOIE GRAS**

(served raw)

*with Glazed Daikon, Radish Syrup and Micro Red Mustard Greens
Mavro/Xinesteri, Keo, St. John Commandaria Cyprus
(\$10 first course supplement)*

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LOCAL SWEET CORN-LOBSTER RISOTTO

with Shaved Summer Truffle

*Chardonnay, Channing Daughters, Clones 2008 Bridgehampton, NY
(\$5 main course supplement)*

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PAN-ROASTED BOB WHITE QUAIL

*with Creamy Organic Wild Hive Farm White Cheddar Grits, Cipollini Onions,
Mustard Greens and Tomatillo Sauce*

Merlot/Cabernet Franc, Lenz, Bon Appétit 2005 Peconic, NY

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*** CHARRED MEYER'S DRY-AGED, GRASS-FED
STRIPLOIN OF BEEF**

(cooked to your liking)

*with Spicy Creamed Swiss Chard, Baby Carrots and Crisp Potato Cake
Cab.Sauv./Malbec, Audacia, 2002 Stellenbosch, South Africa
(\$5 main course supplement)*

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WARM CHOCOLATE SOUFFLÉ TART

with Mint Ice Cream

Ruby Port, Warre's, Warrior, porto, Portugal

or

RASPBERRY-FIG NAPOLEON

*with Catapano Goat Cheese Cream, Raspberry Sorbet and Candied Pistachios
Sauv. Blanc/Semillon/Muscadelle, Ch. Bélingard, 2006, Monbazillac, France*

95.

Tasting Size Wine Pairing

30.

**The Tasting Menu requires participation by the entire table.
No substitutions, please!**