

CHEF'S TASTING MENU

Winter 2011

*RAW HAMACHI & SEARED HUDSON VALLEY FOIE GRAS

(served raw)

with Glazed Daikon, Radish Syrup and Micro Red Mustard Greens

(\$10 supplement to 3-course menu as a first course)

Palomino Fino, Bodegas Dios Baco, "Oloroso" Jerez, Spain

~

ATLANTIC DAY BOAT HARPOONED SWORDFISH

with Broccoli Rabe, Radicchio Trevisiano and Balsamic Brown Butter Emulsion

Clairrette/Marsanne, Dom. Saladin 2006 Rhône Valley, France

~

BUTTER POACHED MAINE LOBSTER

with Baby Bok Choy, Shiitake Mushrooms, Pea Shoots and Carrot-Ginger Emulsion

(\$12 supplement to 3-course menu as a main course)

Chardonnay, Bedell Cellars, 2010 Cutchogue, NY

~

*STRIPLOIN OF SILVER FERN FARM'S GRASSFED BEEF

(cooked to your liking)

with Creamed Swiss Chard and Crisp Potato Cake

Sangiovese, Pacina, 2007 Chianti Colli Senesi, Italy

~

CHOCOLATE SOUFLÉ

with Hazelnut Bourbon Custard

Ruby Port, Warre's Warrior, Portugal

125.

Tasting Size Wine Pairing

30.

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