

# CHEF'S TASTING MENU

Winter 2010

## CHILLED HUDSON VALLEY FOIE GRAS MOUSSE

*with Sweet and Sour Baby White Turnip and Toast Points*

Sauv. Blanc/Semillon, Siegneurs de Monbazillac, 2006, Monbazillac, France  
(*\$7 supplement*)

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## SAUTÉED LOCAL FLUKE

*with Creamy Parsnip-Vanilla Bean Purée, Caramelized Cipollini Onions and Wilted Baby Spinach*  
Chardonnay, Peconic Bay, La Barrique 2007 Cutchogue, NY

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## IOWA BERKSHIRE PORK 3 WAYS

*SLOW-ROASTED LOIN, CARAWAY-APPLE SAUSAGE &  
CRISP HOCK FRITTER*

*with Braised Red Cabbage and Apple-Raisin Gastrique*  
Merlot, The Old Field 2002 Southold

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## \*CHARRED MEYER'S NATURALLY-RAISED STRIPLOIN & SHORTRIB OF ANGUS BEEF

*(cooked to your liking)*

*with Whipped Yukon Gold Potatoes, Rainbow Swiss Chard, Thumbelina Carrots and Red Wine Reduction*  
Cabernet Sauvignon, Upland Organic Estate, 2003 Wellington, South Africa  
(*\$8 supplement*)

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## WARM CHOCOLATE SOUFFLÉ TART

*with Malted Milk Chocolate Ice Cream*

Channing Daughter's, Pazzo, Bridgehampton, NY

or

## BLOOD ORANGE PARFAIT

*with Yogurt Sabayon, Blood Orange Sorbet and Toasted Pistachios*

Gewürtztraminer/Reisling, Himmel, Martha Clara, 2007, Aquebogue, NY

85.

Tasting Size Wine Pairing

30.

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