

# CHEF'S TASTING MENU

**\* SASHIMI OF FRESH HAMACHI  
& SEARED HUDSON VALLEY FOIE GRAS**

*(served raw)*

*with Glazed Daikon, Radish Syrup and Mustard Cress*

Palomino Fino, *Amontillado*, Bodegas Dios Baco, Jerez, Spain

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**\* CARPACCIO OF BLACKMORE AUSTRALIAN WAGYU BEEF**

*(served raw)*

*and Porcini Foam and Russian Arugula*

Pinot Noir, *Marjorie's Rosé*, McCall, 2008 Cutchogue, NY

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**SAUTÉED CHESAPEAKE SOFT SHELL CRAB**

*with Baby Bok Choy, Pea Greens, Shiitakes and Organic Carrot-Ginger Emulsion*

Chardonnay, *Barrel Fermented*, The Old Field, 2005 Southold, NY

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**\* GRILLED SILVER FERN NATURAL LAMB CHOP**

*(cooked to your liking)*

*with Roasted Cipollini Onions, Fava Beans, Black Beluga Lentils and Black Garlic Sauce*

Petite Sirah, *Lodi*, Starry Night, 2006 Sebastopol, CA

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**WARM CHOCOLATE SOUFLÉ TART**

*with Coffee Ice Cream*

Ferreira, *Reserve Dona Antonia*, Portugal

*or*

**ROSÉ-POACHED RHUBARB  
& STRAWBERRY SORBET PARFAIT**

*with White Chocolate Cream and Candied Pistachios*

Gewurtztraminer/Reisling, *Himmel*, Martha Clara, 2007, Aquebogue, NY

95.

Tasting Size Wine Pairing

30.

The Tasting Menu requires participation by the entire table.