

# CHEF'S WINTER LUNCH TASTING MENU

## \*PECONIC BAY FLUKE CRUDO

*(served raw)*

*with Ginger Cracklings, Ruby Red Grapefruit, Cilantro Shoots and Super Tuscan Olive Oil  
Torrantes, Yellow+Blue 2011 Cafayate, Argentina*

OR

## COUNTRY STYLE PORK PATÉ

*with Housemade Pickles and Flavored Mustards*

*Pinot Blanc, Ökonomierat Rebholz, 2009 Pfalz, Germany*

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## BUTTER POACHED MAINE LOBSTER

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

*Chardonnay, Bedell Cellars, 2010 Cutchogue, NY*

OR

## BLACK TRUMPET DUSTED ATLANTIC DAY BOAT SWORDFISH

*with Crisp Potato Cake, Spinach and Truffle Reduction*

*Cab. Sauv./ Cab. Franc/ Merlot/ Pinot Noir/ Syrah, Jamesport, "Cinq" NV Jamesport*

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## \*ROASTED CRESCENT FARM LONG ISLAND DUCK BREAST

*(cooked to your liking)*

*with Celery Root-Brown Butter Purée, Leeks, Hedgehog Mushrooms and Beet-Truffle Jus  
Sangiovese, Pacina, 2007 Chianti Colli Senesi, Italy*

OR

## \*STRIPLOIN OF PINELAND FARM'S GRASSFED BEEF

*(cooked to your liking)*

*with Glazed Carrots, Swiss Chard, Potato Purée and Red Wine Jus  
Cabernet Sauvignon, Upland Estate, 2005 Wellington, South Africa*

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## CHOCOLATE SOUFFLÉ TART

*with Coffee Ice Cream*

*Ruby Port, Warre's Warrior, Portugal*

OR

## VANILLA ROASTED PINEAPPLE

*with Rum Vanilla Ice Cream and Macadamia Nut Brittle  
Chardonnay, Wölffer, "Diosa" 2010, Sagaponack, NY*

50.

Tasting Size Wine Pairing

25.

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