

CHEF'S LUNCH TASTING MENU

Summer 2010

*BLOCK ISLAND FLUKE CRUDO

(served raw)

*with Poached Ginger, Lime, Organic Seasonal Cantaloupe, Cilantro Shoots, Sunflower Seeds
and Extra Virgin Olive Oil*

Sauvignon Blanc, Dom. Tariquet 2008 Gascony, France

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PAN-ROASTED SEA SCALLOP

with Local Corn Risotto

Pinot Blanc, Lieb Cellars 2008 Mattituck, NY

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

(cooked to your liking)

with Swiss Chard, Baby Carrots and Crisp Potato Cake

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

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WARM CHOCOLATE SOUFFLÉ TART

with Mint Ice Cream

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

or

RASPBERRY-FIG NAPOLEON

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

50.

Tasting Size Wine Pairing

25.

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