

# CHEF'S LUNCH TASTING MENU

Winter 2010

## \*BLOCK ISLAND FLUKE CRUDO

*(served raw)*

*with Crisp Ginger, Ruby Grapefruit and Hawaiian Sea Salt*  
*Irsai Olivier, Monarchia Cellars 2007 Mátra, Hungary*

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## ROASTED SATUR FARMS BUTTERNUT SQUASH-CHORIZO SOUP

*with Baby Brussels Sprouts and Pumpkin Seed Oil*  
*Nebbiolo, Cantalupo, Il Mimo 2008 Piemonte, Italy*

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## \*PAN-ROASTED LONG ISLAND DUCK BREAST

*(cooked to your liking)*

*with Celery Root Purée, Oyster Mushrooms, Leeks and Beet-Truffle Jus*  
*Cabernet Franc/Petit Verdot, Schneider Vineyards 2005 Mattituck*

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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*

45.

Tasting Size Wine Pairing

25.

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