



- Amuse Bouche -

farmers market crudité, butter, fleur de sel

- First -

tartare of heirloom beets ✓

citrus marinade, feta cheese, toasted marcona, pomegranate

~ 2013 Savennières, Château Pierre-Bise "Clos de Coulaine" [Chenin Blanc] ~

- Second -

forest mushroom risotto ✓

hen of woods, beech mushroom, king trumpet, parmesan

~ 2011 Côtes de Jura, Domaine Badoz [Savignin] ~

or

maine lobster risotto

aged arborio rice, aromatic jus, soft whipped crème, chive

~ 2015 Montagny, Domaine de Montorge, 1er Cru [Chardonnay] ~

- Third -

legumes de saison ✓

medley of seasonal vegetables, truffle jus

~ 2016 Savoie Arbin, Château de Merande [Mondeuse] ~

or

seared diver scallops

parisian gnocchi, spring peas & onions, citrus beurre blanc

~ 2015 Cour-Cherveny, Domaine de Montcy [Romorantin] ~

or

filet mignon

pure grass-fed beef, asparagus, watercress, mushrooms, pomme purée

~ 2014 Lalande de Pomerol, Château La Croix Bellevue [Merlot/Cabernet Franc] ~

- Dessert -

chocolate decadence

chocolate ganache, feuillantine, raspberry sorbet

~ NV Champagne Arconville, Bernard Gaucher, Brut Rosé [Pinot Noir/Chardonnay] ~

or

vanilla panna cotta

winter citrus, earl grey crumble, balsamic reduction

~ NV Champagne Aji, Ayala, Brut [Pinot Noir/Chardonnay/Pinot Meunier] ~

\$75 per guest

~ \$42 wine pairing ~