

TASTING MENU 155

wine pairing 85

BONITA NIGIRI, SALSIFY, SEAWEED, PONZU, SESAME SEEDS

'Selection Belles Années' Pierre Gimonnet et Fils Brut NV / Champagne, France

LOBSTER ROE, CHARRED LEMON, GREEN GRAPE, CORIANDER-BROWN BUTTER

'Selection Belles Années' Pierre Gimonnet et Fils Brut NV / Champagne, France

PHO GRAS

Riesling 'Graacher Himmelreich Spatlese' JJ Prum 2010 / Mosel, Germany

AMARO YOLK, CHICKEN CONFIT, PEAS 'N CARROTS

Sake Masumi Arabashiri / Nagano-Prefecture, Japan

VEAL BRISKET, ZAATAR, PLUM, MUSTARD

Sake Masumi Arabashiri / Nagano-Prefecture, Japan

CRAB CAKE, SAFFRON, KAFFIR-YOGURT, ARARE

Doña Blanca 'Gorvia' Quinta da Muradella 2007 / Monterrei, Galicia, Spain

SOLE, BLACK LICORICE-PIL PIL, FRIED GREEN TOMATO, FENNEL

Pinot Noir 'Les Chaffots' Morey-Saint-Denis 1er Cru L et A Lignier 2007 / Burgundy, France

LAMB SWEET BREADS, NASTURTIUM-BUTTERMILK, ZUCCHINI, PISTACHIO

Pinot Noir 'Les Chaffots' Morey-Saint-Denis 1er Cru L et A Lignier 2007 / Burgundy, France

ROOT BEER RIBS, CARAWAY SPAETZLE, APRICOT, WATERCRESS

Nero d'Avola 'Siccagno' Sicilia IGT Occhipinti 2009 / Sicily, Italy

JASMINE, CUCUMBER, HONEYDEW, CHARTREUSE

YUZU MILK ICE, HAZELNUT, RHUBARB, SORREL

Muscat 'Samos Nectar' U.W.C.S. 2002 / Samos, Greece

SMORES, BITTER COCOA, MERINGUE, BLACK CURRANT

Pedro Ximénez 'El Maestro Sierra' / Jerez, Spain

WHITE CHOCOLATE, GJETOST

AMUSE BOUCHE

'Blanc de Blancs' Schramsberg Brut 2008 / Calistoga, Napa, California

SCRAMBLED EGG RAVIOLI, CHARRED AVOCADO, HAMACHI

'Blanc de Blancs' Schramsberg Brut 2008 / Calistoga, Napa, California

PICKLED BEEF TONGUE, FRIED MAYO, TOMATO MOLASSES, ONION SOIL, ROMAINE

Chardonnay 'Santa Maria Valley' La F n tre 2009 / Santa Barbara, Central Coast, California

MEDITERRANEAN BASS, ARTICHOKE, BAMBOO RICE, HALVA, CHICORY

Pinot Noir Rose Red Tail Ridge Winery 2011 / Finger Lakes, New York

LAMB LOIN, BLACK GARLIC ROMESCO, PICKLED RAMP, DRIED SOYBEAN

Merlot Paumanok 2007 / North Fork, Long Island, New York

"FRENCH TOAST," BROWN BUTTER ICE CREAM, RAISIN PUR E

Port Lot Three Marietta Cellars NV / Geyserville, Napa, California

AT THE BAR

select two items from either menu for \$25
additional courses can be added at \$15 per course

Chef / Wylie Dufresne

Chef de Cuisine / Jon Bignelli

Sous Chef / Sam Henderson

Pastry Chef / Malcolm Livingston III

/ Please refrain from using cell phones, thank you.

/ Parties of six or more have an 18% service charge added to their check.

/ We ask that the entire table participate in the same choice of tasting.