



John Jacob Astor Birthday Menu

July 13, 2012

\$165 prix fixe or à la carte
\$75 additional for wine pairing

Grilled Cold Water Oyster

Chervil garlic butter

17

Laurent Perrier Brut NV \$23 (5oz)

Sous Vide Beef Shortrib

Ravioli of glace de viande

18

Confit of Heirloom Tomato

Pickled green tomato, petite herb salad, cracked pepper fromage blanc

16

2010 Cakebread Sauvignon Blanc – Napa, California \$14 (3oz)

Scallop in Shell

Pork belly, uni butter emulsion

26

2007 Marsannay "Les Vaudenelles" Pinot Noir – Burgundy, France \$13 (3oz)

Wagyu Beef Striploin

Truffled cauliflower mousse, brown butter Vidalia onion sprouts

65

2009 Stag's Leap "Hands of Time" – Napa Valley, California \$13 (3oz)

Strawberries Mille Feuille

White chocolate gelato and gold leaf

16

2005 Carmes de Rieussec – Sauternes, France \$12 (4oz)

Morbier

Plum paste, zucchini bread, 100 year balsamic vinegar

14

