

## CALVISIUS CAVIARS

American Paddlefish	ounce 100 half 75
Pacific Sturgeon	ounce 140
Oscietra Royal	ounce 220
Sevruga	ounce 240
Caspian Sea Beluga	ounce 375

### N. 1

#### Amuse bouche

Smoked Maine lobster with asparagus, fava beans,  
goat's milk panna cotta, whey, nettle purée  
*2015 La Pommeraiie de Brown, Blanc, Pessac-Léognan, Bordeaux*

Grandma Rau's strawberry-rhubarb pie  
Japanese knot weed, green strawberries and almond butter  
*2015 Punta Crena, "Vigneto Isasco", Rossese, Liguria*

Poached halibut with new potatoes,  
little neck clams, pickled kohlrabi and bacon  
*2014 Domaine de Closel, Savennieres, Loire*

#### intermezzo

Seared sweetbreads with caramelized onions,  
chives and bone marrow  
*2015 Domaine des 3 Celliers, Chateauneuf-du-Pape*

Roasted prime beef sirloin, hen of the woods,  
foraged ramps, spring-dug parsnip  
*2012 Les Cadrans de Lassègue, Saint-Emilion, Bordeaux*

or

Roasted duck breast with Meyer lemon-honey glaze,  
charred Belgian endive, artichokes and green garlic  
*2013 Castello di Neive, Barbaresco, Piedmont, Italy*

Grand Fromage  
*2014 Cidrerie du Vulcain, "Premier Emois", Fribourg*

Basil financier, rhubarb, and radish-crème fraiche panna cotta

Lemon-poppy almond cake with blood orange and coconut crème,  
orange puffs and black sesame ice cream  
*2015 Union of Winemaking Cooperatives, Vin Doux, Samos*

ONE HUNDRED EIGHTEEN DOLLARS  
VINTNER'S TASTING NINETY EIGHT DOLLARS

WE KINDLY REQUEST THAT EVERYONE AT A TABLE SELECT  
THE SAME MENU FORMAT

### N. 2

Hearts of palm with bitter greens, Winter citrus,  
coconut, kombucha sorbet  
*2015 Lagler, "Steinborz", Grüner Veltliner, Smaragd, Wachau*

—

Georges Bank scallops, cauliflower "risotto",  
saffron and smoked uni  
*2014 Goisot, Bourgogne "Biaument" Côtes D'Auxerre*

or

Roasted white asparagus with green almonds, shad roe,  
pine vinaigrette and Miner's lettuce  
*2015 Punta Crena, "Vigneto Isasco", Rossese, Liguria*

—

Slow cooked King salmon with  
Spring peas, lemon nage and capers  
*2015 La Pommeraiie de Brown, Blanc, Pessac-Léognan, Bordeaux*

#### intermezzo

Poached capon chicken with crayfish, red pearl onion,  
hen of the woods, green garlic, and tarragon  
*2008 Lopez de Heredia, "Vina Cubillo", Rioja, Spain*

or

Roasted Buck's Farm pork rack with green chickpeas,  
ricotta gnudi, artichokes, niçoise olives and espelette  
*2014 Domaine des 3 Celliers, Châteauneuf-du-Pape, Rhône*

—

Chestnut roulade, almond streusel, pine frozen yogurt,  
orange snow  
*2015 Union of Winemaking Cooperatives, Vin Doux, Samos*

or

Hot chocolate soufflé with marshmallow  
ice cream, toasted marshmallow  
*Valdespino, "El Canado", Pedro Ximenez, Jerez*

NINETY-EIGHT DOLLARS  
VINTNER'S TASTING SEVENTY SIX DOLLARS  
Substitute dishes from menu N.1 (add 10)

,

Chef McClelland's Tasting Journey: A progressive tasting  
highlighting local purveyors and the finest seasonal ingredients

TWO HUNDRED EIGHT DOLLARS  
VINTNER'S TASTING ONE HUNDRED FIFTY TWO DOLLARS