

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

n. 1

Amuse bouche

Butter poached Maine lobster with nettles, bok choy,
and three-cornered leeks
*2015 Domaine Des 3 Versants, Muscadet, Sèvre et Maine,
Loire-France*

Terrine of foie gras with poached pear, white port
Meyer lemon jam, rhubarb, and ginger brioche
*2015 Domaine De La Bergerie, Coteaux du Layon Rablay
Loire-France*

Barely cooked king salmon couvert de dill, asparagus,
lemon rosemary crisps, green garlic, and watercress
*2014 Patz & Hall, Chardonnay, Russian River Valley,
California*

intermezzo

Grilled quail with semolina porridge, green olive
gremolata, chili, and garlic
*2014 Domaine Cottebrune, Fauquieres, Languedoc-
Roussillon*

Roasted rack of lamb with kombu, artichokes, melted
leeks, oyster, and shallots
*2013 Arrowood, "Sonoma Estate," Cabernet Sauvignon,
Sonoma-California*

or

Pineland Farms roasted beef sirloin, cocoa nibs, coffee
roasted beets, root vegetable "risotto," cured olives, and
hazelnut
*2014 Perrin, Coudolet de Beaucastel, Côtes-du-Rhone-
France*

Grand Fromage

California Cider Company, "ACE," Pear Cider, Sonoma

"Citrus" with lemon-mint marmalade, honey ganache,
and sablé breton

Chocolate mousse with an almond and Meyer lemon
cake, cocoa crumble, citrus, and vanilla ice cream
Samos, Muscat, Greece

ONE HUNDRED EIGHTEEN DOLLARS

VINTNER'S TASTING NINETY EIGHT DOLLARS

N.2

Amuse bouche

Chèvre with yellow beets, toasted walnut milk, fines
herbes, and raw spring crudités
2016 Lagler, Grüner Veltliner "Steinborz", Austria

—

Grilled prawns with green chickpeas, feta, fresh pickled
cabbage, yogurt, and lavash
2016 Alphonse Mellot "La Mousière," Sancerre-France

or

Preserved mackerel with charred leeks, kohlrabi, daikon,
pickled alliums, and smoked onion fumet
2015 Granbazán, Albariño, Rías Baixas-Spain

—

Littleneck clams, D'Anjou pear, honey nut squash,
cabbage, pork consommé, and ham hocks
*2014 Patz & Hall, Chardonnay, Russian River Valley,
California*

intermezzo

Wood roasted chicken with tare, escarole, broccoli rabe,
sprouted wheatgrass, and pickled quail eggs
2013 Dominique Guyon, Hautes Cotes de Nuits, Burgundy

or

Smoked duck with parsnip purée, black garlic gastrique,
parsnips, and celariac
2015 Château de Montmal, Carignan, Fitou-France

—

White chocolate cremeaux with hibiscus poached apples,
toasted sesame, and passion fruit-rhubarb
Château Tierecul la Graviere, "Les Pins" Monbazillac, France

or

Chocolate soufflé with hazelnut anglaise, and coffee
orange ice cream
2015 Braida, Brachetto d'Acqui, Piedmont-Italy

NINETY-EIGHT DOLLARS

VINTNER'S TASTING SEVENTY-SIX DOLLARS

Substitute dishes from menu N.1 (add 10)

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