

## Chef McClelland's Tasting Journey

A progressive tasting highlighting local purveyor  
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 confit halzenuts,  
roasted strawberries, pico de gallo, toasted nori, and coriander

*2016 Willakenzie Estate, Pinot Gris, Willamette, Oregon*

Torchon of foie gras with blistered peaches, brioche, and  
cherry Sauternes jam

*2015 Domaine de la Bergerie, Coteaux du Layon Rablay, Loire-  
France*

Yellowfin tuna with mushroom stuffed cannelloni, celery  
cream, crispy onions, and O-Med smoked olive oil

*2017 Schloss Gobelsburg, "Cistercién," Rosé, Austria*

#### Intermezzo

Duck terrine with buttermilk "risotto" and liver vinaigrette

*2015 Roland Pignard, Regnie, Beaujolais*

or

Corn veloute with winter black truffles, crispy shallots,  
and chanterelles (add 20)

*Copain, "Tous Ensemble," Chardonnay, Sonoma Coast*

Jamison Farm rack of lamb, ratatouille, garlic herb sausage,  
squash blossoms, and wax bean tapenade

*2013 Asheri Barolo, Piedmont-Italy*

or

Pineland Farms roasted beef sirloin, lime sesame vinaigrette,  
ginger potato pave, snap peas, and king trumpets

*2015 Château de Montmal, Fitou, France*

#### Grand Fromage

*Ciderie du Vulcain, Hard Pear Cider, Switzerland*

Très Leche, strawberries, celery, coconut

Black forest crémeux, cherry, cocoa nibs, and Kirshwasser  
Chantilly ice cream

*2015 Muscat, Vin Doux, Samos, Greece*

ONE HUNDRED EIGHTEEN DOLLARS

VINTNER'S TASTING NINETY-EIGHT DOLLARS

WE KINDLY REQUEST THAT EVERYONE AT A TABLE

SELECT THE SAME MENU FOR

## Caviar Russe

Russian Osetra	half 85 ounce 140
White Sturgeon Traditional	ounce 150
Osetra Royal	ounce 230
Caspian Sea Beluga Hybrid	ounce 380
J. Lassalle, Preference	(add 25)

### n.2

#### Amuse bouche

Chèvre with yellow beets, fines herbes, and summer crudités

*2015 Lagler, Riesling, Wachau, Austria*

"Clamato" with variations of cucumbers, littleneck clams,  
sumac, and yellow pepper

*2016 Alphonse Mellot, "La Moussière", Sancerre-France*

or

PEI mussels with new potatoes, mustard seeds, lime gel,  
radishes and spicy bone marrow

*2015 Domaine des 3 Versants, Mu, Sèvre et Maine, Loire-France*

Veta la Palma lubina, caramelized corn, pickled saskatoon,  
rose, and green tomato chip

*2015 Granbazán, Albariño, Rías Baixas, Spain*

#### Intermezzo

Roasted chicken breast with Harvard beets, sour cherries,  
pistachio butter, and cured black olives

*2014 Trimbach, "Reserve Personnelle", Pinot Noir, Alsace*

or

Honey roasted duck breast with yu choy,

petit pommes de terre, beeswax, and foie gras jus

*2012 Philippe & Vincent Jaboulet, Crozes-Hermitage, Rhone  
Valley*

White chocolate crémeux with hibiscus poached apples,  
toasted sesame, passion fruit, rhubarb,  
and black raspberry sorbet

*2015 Braida, Brachetto d'Acqui, Piedmont*

or

Earl grey soufflé with lemongrass anglaise and  
lemon-thyme ice cream

*2016 Paleokerisio, Semi-Sparkling Orange Wine, Greece*

NINETY-EIGHT DOLLARS

VINTNER'S TASTING SEVENTY-SIX DOLLARS

Substitute dishes from menu N.1 (add 10)

