

## 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

Turnip with Bosch pears, porcini mushrooms,  
parsnip butter and watercress  
*(add grilled Maine lobster 10)*

*2015 Domaine Des 3 Versants, Muscadet, Sèvre et Maine, Loire-France*

"How 'bout them apples": Foie gras royale  
with Frangelico, feuilletine and sage

*2015 Domain Ogereau, Coteaux du Layon, Saint Lambert*

Poached monkfish with Napa cabbage,  
potato gribiche and roma beans

*2015 Domaine Delarche, Chardonnay, Pernand-Vergelesses "Les Combottes"*

*intermezzo*

Game bird terrine with beets,  
green peppers and onion brûlée

*2015 Domaine Faiveley, Mercurey, Burgundy-France*

Roasted lamb loin with creamed spinach cannelloni,  
artichoke mousse and green tomatoes

*2010 La Rioja Alta, "Viña Alberdi," Tempranillo, Rioja-Spain*

or

Pineland Farms roasted beef tenderloin, chanterelles,  
Brussels sprouts and new potatoes

*2012 XX Corbin, Saint-Emilion, Bordeaux*

Grand Fromage

*Cidre de Vulcain, "Cidre de Fer," Fribourg, Switzerland*

Fromage blanc parfait,  
Lillet Rosé gastrique and sablé breton

Spiced zucchini bread with cranberry-cherry purée,  
cream cheese ice cream and spiced oat crumble

*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

## CAVIAR RUSSE

American Paddlefish half 75 ounce 100

White Sturgeon Traditional ounce 150

Oscietra Royal ounce 230

Caspian Sea Beluga ounce 380

### N.2

Amuse bouche

Trio of quinoa with Chef's garden greens,  
salt roasted beets, lotus root chip and lime vinaigrette  
*2015 Alphonse Mellot, "La Moussiere," Sancerre, Loire- France*

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Poached gray sole with toasted hazelnuts, endive,  
Champagne and Concord grapes

*2015 Domaine Delarche, Chardonnay, Pernand-Vergelesses "Les Combottes"*

or

Walnut with bresaola, white Concord grapes,  
caraway and Tête de Moine

*2014 Eugen Müller, "Forster Mariengarten," Riesling, Kabinett, Pfalz- Germany*

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PEI mussels with confit swordfish,  
roasted honey nut squash, foccacia and peppernade

*2016 Long Meadow Ranch, Rosé of Pinot Noir, Anderson Valley- California*

*intermezzo*

Roasted chicken, fennel, wild foraged mushrooms,  
oyster purée and celery root

*2015 Château de Montmal, Carignan, Fitou- France*

or

Roasted duck with Sauternes poached raisins, Turkish figs  
puy lentils and foie gras

*2012 Arrowood, Sonoma Cabernet Sauvignon, Napa - California*

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Pear tarte layered with apple cider-honey jam and frangipane,  
dragéed pine nuts and goat cheese ice cream  
*NV Eric Bordelet, Poire Authentique, France*

or

Raspberry soufflé with Champagne anglaise,  
raspberry sorbet and an almond crumble

*2015 Braida, Brachetto d'Acqui, Piedmont-Italy*

NINETY-EIGHT DOLLARS

VINTNER'S TASTING SEVENTY SIX DOLLARS

Substitute dishes from menu N.1 (add 10)

A 2% kitchen administration fee will be automatically added to your bill

2017-10-26 fs

\*menu items are cooked to order or may contain undercooked  
meat or fish, which may increase your risk of food-borne illness