

## CALVISIUS CAVIARS

Siberian Sturgeon	ounce 100; half ounce 50
White Sturgeon Traditional	ounce 140
Oscietra Royal	ounce 220
Sevruga	ounce 240

### N.1

#### Amuse bouche

Foraged mushrooms, pine nut tapioca, button mushroom jus  
and fermented mushroom  
*2014 Sokol Blosser, Pinot Noir, Dundee Hills, Willamette Valley*

Butter poached Maine lobster, crab-sweet potato jus,  
sunchokes and orange  
*2015 Pierre Gailard, Blanc, Saint Joseph*

Georges Bank cod, Nantucket Bay scallops,  
whey poached Hakurei turnip, lemon and miso  
*2011 Thierry Hamelin, "Vau Ligneau", Premier Cru, Chablis*

#### intermezzo

Chestnut tortellini, consommé with foie gras, Périgord truffle  
*2009 Antichi Vigneti di Cantalupo, "Agamium", Nebbiolo, Colline Novaresi, Piedmont*

Grilled beef ribeye, ashed pommes dauphine,  
nori, salsify and onion jus  
*2012 XX de Château Corbin, Saint-Emilion*

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

Coconut "snowball" with marshmallow and rose cranberry curd

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

Or

Hot chocolate soufflé with marshmallow  
ice cream and toasted marshmallow  
*El Maestro Sierra, Pedro Ximenez, Jerez*

ONE HUNDRED EIGHTEEN DOLLARS  
VINTNER'S TASTING NINETY EIGHT DOLLARS

### N.2

Beet terrine with kumquat sorbet,  
clementine, fennel, yoghurt

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Breakfast for dinner: Nantucket Bay scallops,  
egg, duck "bacon", Macomber turnip, maple

or

Roasted quail with game bird sausage, cabbage,  
fermented black walnut, yeast

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Slow cooked Loch Etive trout with braised red cabbage,  
oyster emulsion, yuzu

#### intermezzo

Denver leg of venison with braised pork belly,  
grain porridge, coconut ash glaze

Or

Long Island duck breast, roasted Sienna Farms carrots, granola,  
kumquat and warm foie gras mousse

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Black Hole: Four dimensions of chocolate with black sesame  
asteroids and cranberry-orange sun

NINETY-EIGHT DOLLARS  
VINTNER'S TASTING SEVENTY SIX DOLLARS

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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