

Chef McClelland's Tasting Journey:

A progressive tasting highlighting local purveyors
and the finest seasonal ingredients

ONE HUNDRED EIGHT DOLLARS

VINTNER'S TASTING ONE HUNDRED TWENTY EIGHT
DOLLARS

AVAILABLE UNTIL 2PM

Hiver a la carte

First Course

TWENTY-ONE DOLLARS

Nettles, bok choy, Maine coastal seaweed and three-
cornered leeks

Terrine of foie gras with poached pear, white port
Meyer lemon jam, rhubarb, ginger brioche

Mackerel with charred leeks, kohlrabi, daikon radish,
pickled alliums and smoked onion fumet

Clams, D'Anjou pear, honey nut squash, pork
consommé and ham hocks

Main Course

THIRTY-ONE DOLLARS

Wood roasted chicken with tare, escarole, broccoli
rabe, sprouted wheatgrass, and quail eggs

Black bass with bresaola, maitake, black trumpet
mushroom, sweet potato and kale

Pineland farms roasted beef sirloin, cocoa nibs, coffee
roasted beets, root vegetable "risotto," cured olives
and hazelnut

Lobster risotto with foraged mushrooms, coddled egg,
and brown butter emulsion

degustation d'Hiver

SIXTY-EIGHT DOLLARS

Butter poached Maine lobster with nettles, bok choy,
Maine coastal seaweed and three-cornered leeks

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

Black bass with bresaola, maitake, black trumpet
mushroom, sweet potato and kale

*2014 Patz & Hall, Chardonnay, Russian River Valley,
California*

Pineland Farms roasted beef sirloin, cocoa nibs,
coffee roasted beets, root vegetable "risotto," cured
olives and hazelnut

2014 Chateau de Montmal, Fitou, France

Grand Fromage

Pol Roger, Brut Champagne-France

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

*2015 Union of Winemaking Cooperatives, Vin Doux,
Samos-Greece*

VINTNER'S TASTING

THREE WINE PAIRINGS 64

FIVE WINE PAIRINGS 80

FOUR SEASONAL JUICE PAIRINGS 51