

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

L'AUTOMNE A LA CARTE

FIRST COURSE

TWENTY-ONE DOLLARS

Turnip with Bosch pears, king oyster mushrooms,
Parsnip butter, and watercress

Trio of quinoa with Chef's farm greens,
lotus root chip and lime-melon vinaigrette

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

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

MAIN COURSE

THIRTY-ONE DOLLARS

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

Poached monkfish with Napa cabbage,
potato gribiche and roma beans

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

Maine lobster risotto with foraged mushrooms
coddled egg and brown butter emulsion

CAVIAR RUSSE

American Paddlefish	half 75	ounce 100
Oscietra Royal		ounce 230
White Sturgeon Traditional		ounce 150
Caspian Sea Beluga		ounce 380
Delamotte, Brut, Champagne		(add 20)

DEGUSTATION D'AUTOMNE

SIXTY-EIGHT DOLLARS

Trio of quinoa with Chef's farm greens,
lotus root chip and lime-melon vinaigrette

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

Poached monkfish with Napa cabbage,
potato gribiche and roma beans
*2014 Michel Gassier, "Lou Coucardie," Rousanne Blend,
Costieres de Nimes-France*

Pineland Farms roasted beef tenderloin,
brussels sprouts and new potatoes
2012 XX Corbin, Saint-Emilion, Bordeaux

Grand Fromage
Delamotte, Brut Champagne-France

Lemon almond cake with blueberry and coconut crème,
lemon puffs and lemon thyme 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