

Chef McClelland's tasting Journey:

A progressive tasting highlighting local purveyor
and the finest seasonal ingredients

ONE HUNDRED EIGHT DOLLARS

VINTNER'S TASTING ONE HUNDRED TWENTY-EIGHT
DOLLARS

AVAILABLE UNTIL 2PM

A la carte

First Course

TWENTY-ONE DOLLARS

Dutch leeks with confit hazelnuts, roasted
strawberries, pico de gallo, toasted nori,
and coriander

Chèvre with yellow beets, fines herbes,
and summer crudités

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

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

Main Course

THIRTY-ONE DOLLARS

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

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

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

Maine lobster risotto with seasonal vegetables,
coddled egg and brown butter emulsion

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)

Degustation

SIXTY-EIGHT DOLLARS

Lobster bisque, melted leeks, chanterelles,
and radishes

2016 Hawksbill Rosé, Los Carneros, Napa

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

*2016 Copain, "Tous Ensemble," Sonoma Coast,
Chardonnay*

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

2016 Ascheri, Pelaverga, Verduno, Italy

Grand Fromage

2011 Contratto Millesimato, Extra Brut, Italy

White chocolate cremeaux with hibiscus poached
apples, toasted sesame, and passion fruit-rhubarb

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

VINTNER'S TASTING

THREE WINE PAIRINGS 64

FIVE WINE PAIRINGS 80

FOUR SEASONAL JUICE PAIRINGS