

ARTISANAL

Amuse Bouche

Roasted Butternut Squash Soup
parmesan foam

First Course

Tuna Tataki
ginger tomato broth, pickled bok choy
mirin aubergine

2019 Elicio Rosé
Provence, France

Second Course

Crispy Asian Chicken
poblano apple slaw, sambal lime aioli

2019 Max Ferd. Richter Riesling
Mulheimer Sonnenlay, “Zeppelin”
Mosel, Germany

Third Course

Prime Beef Tenderloin
spinach gratin, crispy pee wee potatoes
horseradish apple, green peppercorn sauce

2017 Black Slate Garnacha Blend
Mas Alta “Vilella Alta”, Priorat, Spain

Fourth Course

Blackberry-Cabernet Granita
rosemary orange gel
hibiscus “caviar”, apples

2017 Royal Tokaji Late Harvest
Tokaj-Hegyalja, Hungary

Participation for the Entire Table 85

Wine pairings additional 35

No Substitutions