
MENU

"SHRIMP COCKTAIL"

sous vide prawns, tabasco powder, lemon gel,
horseradish espuma, tomato horseradish jam

GOBELSBURGER, KAMPTAL, RIESLING 2013

"CAESAR SALAD"

romaine summer roll, shitake chips, parmesan garlic panacotta, anchovy crostini,
155 degree yolk, tossed cheese crumble, lemon, olive oil

SAUVION, VOUVRAY, LOIRE VALLEY 2013

"DOVER SOLE MEUNIERE"

dover sole, creamed spinach croquette, caper gel stuffed caper berry,
brown butter powder, micro parsley salad

LOUIS JADOT, POUILLY-FUISSE, BURGUNDY 2013

"FRENCH ONION SOUP"

beef jus soaked onion foccacia, burnt cheese mousse, soup gelee, caramelized onion,
sous vide spring onions and garlic, chive and garlic blossoms, sherry reduction

BOUCHARD PERE & FILS, ALOXE-CORTON, COTE DE NUITS, BURGUNDY 2005

"LOBSTER POT PIE"

lobster coins, honey thyme thumbelina carrot, celery seed pastry, potato,
lobster caviar, tarragon lobster cream, pea puree

DAVIS BYNUM, CHARDONNAY, "RIVER WEST VINEYARD", RUSSIAN RIVER VALLEY 2012

"BEEF WELLINGTON"

sous vide beef tenderloin, black trumpet mushroom crust, black truffle puree,
pastry ring, baby turnips, baby golden beets, beet puree,
truffle bone marrow veal reduction sauce

CHATEAU ROLLAN DE BY, MEDOC, BORDEAUX 2009

THREE CLASSIC "FLAMBEES"

crepe suzette cake, bananas foster, cherries jubilee sauce

CHATEAU RIEUSSEC SAUTERNES, 1ER GRAND CRU, BORDEAUX 2005
