

AMUSE BOUCHE

RAW OYSTER ON THE HALF SHELL
cranberry mignonette, ginger, scallion and cucumber relish, lime foam

WINE PAIRING

Albert Bichot Crémant de Bourgogne Brut Reserve NV

FIRST COURSE

Campari Cured Fluke
fig mascarpone, marcona almond crumble, brûléed figs, finger limes, crispy garlic, chili oil

WINE PAIRING

Hermann J. Wiemer Riesling, Semi-Dry, Finger Lakes 2021

SECOND COURSE

Crispy Octopus
white bean tonnato, cucumber ribbons, lemon vinaigrette, arugula pesto

WINE PAIRING

Alexandre Monmousseau Vouvray "Clos de Vigneau" 2019

THIRD COURSE

Lobster Gnudi
lobster reduction, ricotta gnudi, braised leeks, grilled lobster, chive oil, parmesan espuma, chervil

WINE PAIRING

Adelsheim Pinot Noir Willamette Valley 2021

INTERMEZZO

Blood Orange Sorbet
candied lemon peel, grapefruit reduction, micro basil

FOURTH COURSE

Adirondack Surf and Turf
venison, steelhead trout, fondant potatoes, endive, radicchio, kale, fennel,
balsamic roasted grapes, hickory broth

WINE PAIRING

Jean-Pierre et Claude Roux, Domaine Notre Dame des Pallières Gigondas, Southern Rhone 2015

The Prisoner Chardonnay, Carneros 2021

DESSERT COURSE

Tiramisu "Caviar"
lady fingers, mascarpone, espresso, rum, assorted chocolate pearls, gold leaf

WINE PAIRING

Primo Amore Moscato NV

Owner - Jaime Ortiz
General Manager- Edward Piluso
Executive Chef - Cody Nguyen
Wine Director - Sheila Burke