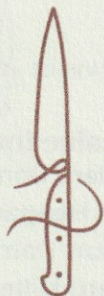


SCARLET KNIFE



Chaîne des Rôtisseurs

State Fair

Induction Dinner

April 28, 2024

Amuse

Seared Scallop

Black garlic celeriac puree, grilled endive,
cranberry BBQ

Appetizer

Duck Corn Dog

Mustard slaw, tomato jam

Chandon Brut Rose, California NV

Poisson

Dunk Tank

Lobster consomme, Maine tail, brunoise, tarragon

Dry Creek Vineyard Chenin Blanc, Clarksburg AVA, California

2021

Savoureux

Smoked "Turkey" Leg

Frog legs, brown butter Hollandaise,
crispy capers, chervil

Paul Jaboulet Aine Crozes Hermitage "Domaine de Thalabert",

Northern Rhone Valley, France 2015

Domaine Joseph Faiveley Nuits St. Georges, Côte de Nuits,

Burgundy, France 2007

Intermezzo

Plum Ginger Sno Cone

Shaved ice, plum ginger jalapeno syrup

Entree

Blue Ribbon Beef

Kilcoyne farms 45 day inhouse dry aged NY sirloin,
roasted shallot herb crust, creamed spinach,
Whitney dauphinoise potato, Port demi-glace,
pea shoots

Clos du Mont Olivet Chateauneuf du Pape,

Southern Rhone Valley, France 2017

Dessert

Caramel Apple

Cream cheese mousse,
popcorn ice cream, churro

Carmes de Rieussec Sauternes, Bordeaux, France 2016

Petalo "Il Vino dell'Amore" Moscato Spumante, Italy NV

Mignardise

Macarons

Fried Oreo

