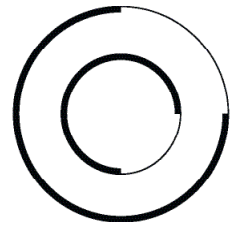


SAMPLE MENU

WEEK ONE: MAY 13 - MAY 18

subject to change ♦ wine pairings included



Pomme Dauphine *with tsar nicoulai salmon roe, crème fraiche and dill*

Smoked Mussel *with fermented ramp aioli and squid ink cracker*

Leek and Bacon Tartlet *with preserved black truffle*

First Course by Chef Erik Anderson *of Coi* ❀❀

Geoduck Clam

with roasted chicken crème and braised kombu

Second Course by Chef Jason Fox *of Commonwealth* ❀

Oyster

with celtuce, wasabi and rhubarb ice

Third Course by Chefs Carrie and Rupert Blease *of Lord Stanley* ❀

Curry of Confit Morels, English Peas and Sweet Corn

with uni bottarga

Fourth Course by Chef Jason Fox *of Commonwealth* ❀

Sweetbreads Poached in Beeswax

popcorn cream and honey

Fifth Course by Chefs Carrie and Rupert Blease *of Lord Stanley* ❀

Roasted squab

and the 'big apple' and Madeira jus

Sixth Course by Chef Erik Anderson *of Coi* ❀❀

Burnt Sugar and Rosemary Pudding

buttermilk and bourbon

MICHELIN Guide
at CHEFS CLUB