

# THE CHEF & I

## THE CHEF'S TASTING MENU

*For a culinary adventure of tastes, textures and creativity*

*Choose to experience what the chefs have been perfecting for you today.*

**5 Courses - \$85**

*Accompanied Wine Pairing +45*

**7 Courses - \$115**

*Accompanied Wine Pairing +60*

**NO SUBSTITUTIONS. COURSES ARE SUBJECT TO CHANGE.**

## ENTREES

### Jumbo Sea Scallops

*Four jumbo east coast fresh sea scallops pan roasted over an English pea puree, served with a warmed fingerling potato salad with fresh herbs, roasted red bell peppers, country olives, egg, caper berries and our house smoked bacon in apple cider dressing 32*

*Suggested Wine Pairing: Stags Leap Chardonnay*

### Crispy Duck Breast

*Farm raised duck breast rendered with a crispy skin, sliced over an Asian style orange chile sauce and served with a minted green lentil cake and marinated zucchini 32\**

*Suggested Wine Pairing: Recchia Valpolicella*

### Wild Caught Fresh Fish

*The Chef and I only sources the highest quality fish from Hawaii, The Pacific Northwest, Northern Antarctica and the coastal eastern United States. Ask about today's fresh catch and preparation MKT\**

### Farm Raised Elk Tenderloin

*New Zealand farm raised elk tenderloin, seasoned simply with cracked pepper and sea salt, pan roasted and cooked medium rare, sliced and served with Creswell Farms local blue oyster mushrooms, salted thyme roasted Yukon potatoes and a bourbon reduction 42\**

*Suggested Wine Pairing: Felino Malbec*

### Marinated Chipotle Garlic Hanger Steak

*Marinated in chipotle, garlic, cilantro and lime zest, pan seared and basted medium rare, sliced and finished over a roasted pineapple achiote broth, served with a Puerto Rican inspired house bacon mofongo 32\**

*Suggested Wine Pairing: Banshee Paso Robles Cabernet*

### Local Roasted Mushrooms Bowl

*Creswell Farms blue oyster and lions mane mushrooms, pan roasted in sesame oil served over a sauté of seasonal vegetables and a coconut sauce, with marinated zucchini, mint, basil, peanuts & roasted garlic cloves 24*

*Suggested Wine Pairing: Ricasoli Toscana*

### Berkshire Pork Cheeks

*Midwest Berkshire Farms pork cheeks, slow braised with herbs and spices, served over caramelized sweet onions, creamy goat cheese garlic polenta and a spiced apricot dijon chutney 28*

*Suggested Wine Pairing: Brandborg Love Puppets Pinot Noir*

### Gulf Shrimp and Lobster Pasta

*Harvested gulf white shrimp and Maine lobster claws folded with local Alfresco rigatoni noodles in a rich lobster sherry butter broth with English peas and Peruvian sweet pepper drops 34*

*Suggested Wine Pairing: Musset Roullier Anjou Blene*

### Braised Boneless Chicken Thighs

*Chicken thighs crusted in turmeric, chilies and herbs and braised in an ancho chile broth, served over a roasted ancho, guajillo and chipotle pasilla pepper mole sauce, with charred vegetables, zucchini, lime, garbanzo beans and cotija cheese 25*

*Suggested Wine Pairing: Chateau St. Jean Creamy Chardonnay*

**\*THESE PRODUCTS ARE SERVED UNDERCOOKED OR RAW - CONSUMING UNDERCOOKED OR RAW MEATS OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS.  
PLEASE TELL YOUR SERVER ABOUT ANY ALLERGIES**