FIRST

ENDIVE AND CHICORY SALAD

candied walnuts, honey vinaigrette, pickled pears

*Sylvaner, Dirler-Cadé, Vieille Vignes, Alsace, France 2017*

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MARINATED SQUID
garlic, fine herbs, potato saffron aioli, sourdough croutons

*Vermentino, Aia Vecchia, Tuscany, Italy 2018*

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HONEYNUT SQUASH VELOUTÉ
pumpkin seeds, pickled squash, cinnamon

*Chardonnay, Limestone, Alexander Valley, Sonoma County, California 2017*

SECOND

ORGANIC SCOTTISH SALMON “ MIE DE PAIN“
potato mousseline, roasted parsnips, walnut tapenade

*Pinot Noir, Farm to Table, Victoria, Australia 2018*

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GARGANELLI DI GRAGNANO
winter mushroom a la crème, crispy fried shallots, comté

*Barbera, Prunotto Fiulot, Asti, Piedmont, Italy 2017*

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BLACK ANGUS FLATIRON STEAK
creamed savoy cabbage, pommes croquettes, grainy mustard jus

*Grenache Blend, Brotte, La Marasque, Gigondas, France 2015*

DESSERT

PROFITEROLE
cinnamon streusel, brown sugar ice cream, bourbon caramel

*Semillon blend, Château Suduiraut 1er Cru, Sauternes, France 1998*

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RED VELVET CAKE
milk chocolate mousse, cocoa nib crumble, cream cheese sorbet

*Grenache & Carignan, Domaine La Tour Vieille, Banyuls, Languedoc-Roussillon, France 2016*