July 2019 Tasting Menu

Hudson Valley Foie Gras Terrine

pickled strawberries, rhubarb compote, toasted brioche

*Pinot Gris, Teutonic Wine Company, Dundee Hills, Maresh Vineyard, Oregon 2015*

White Asparagus Velouté

goat milk ricotta ravioli, rosemary croutons

*Roussanne/Chenin Blanc Domaine de la Barthassade, Les Cargadous, Pays d'Hérault, Languedoc Roussillon, France 2016*

Chive Cavatelli
slow cooked spanish octopus, pickled ramps, fava beans, smoked cherry tomatoes

*Hondrrabi Beltza, Txomin Etxaniz, Getaria, Basque Country, Spain 2017*

Seared Diver Scallops

minted peas, basil, tomato broth

*Grenache/Mourvèdre, Domaine Le Cos du Caillou, Le Bouquet des Garrigues Rhône Valley, France 2015*

Roasted Lamb Loin

spring bean cassoulet, grilled asparagus, smoked eggplant, amalfi lemon

*Syrah, Terre Rouge, Sentinel Oak Vineyard, Pyramid Block, Shenandoah Valley, California 2010*

Crème Brûlée

tonka bean custard, caramelized white chocolate, blackberry sorbet

*Malvasia, Bodegas Los Bermejos, Dulce, Lanzarote, Canary Islands Spain NV*

six courses $165

optional wine pairing $85