January 2020 Tasting Menu

Yellowfin Tuna Crudo

blood orange, pickled pearl onion, haricot verts, sesame dressing

*Carricante/Catarratto, Destro “Isolanuda” Etna Biano, Sicily, Italy 2016*

Hudson Valley Foie Gras Terrine

williams pear chutney, toasted hazelnuts, buttered brioche

*Semillon/Sauvignon Blanc, Château Suduirat, Sauternes 1er Cru, Bordeaux, France 1998*

Butternut Squash Ravioli
shaved white truffle, goat ricotta, apple balsamic vinegar

*Chardonnay, Limestone, Sonoma county, California 2017*

Seared Diver Scallops

japanese cauliflower, herb oil, italian hazelnuts

*Pinot Noir. Seguin Manuel, “Vielles Vignes” Mercury, Burgundy, France 2015*

Prime Beef Tenderloin

braised short rib, artichoke, watercress, roasted garlic jus

*Grenache/Syrah/Mouvedre, Domaine Le Cos du Caillou, Le Bouquet des Garrigues, Cote du Rhône, France 2016*

Green Apple Granita

pie crust chantilly, maple crème fraiche, cinnamon streusel

*Moscato d’Asti, G.D. Vajra, Piedmont, Italy 2018*

six courses $145

optional wine pairing $85