February 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, Louis Jadot, Clos des Gatsulards Monopole, Santenay, Burgundy, France 2016*

Prime Beef Tenderloin

artichoke, watercress, roasted garlic jus

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

“Brownie Sundae”

brownie, soy caramel, vanilla ice cream

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

six courses $145

optional wine pairing $85