

SAMPLE SAVORY DEGUSTATION MENU

WALRUS & CARPENTER OYSTER

strawberry, finger lime, citrus tea

St. Hilare Blanquette de Limoux, Languedoc-Roussillon N/V

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MAINE PEEKYTOE CRAB

green strawberry, radish, sea bean

Villa Sparina, Gavi di Gavi, Piedmont, Italy, 2019

OR

LA BELLE FARMS FOIE GRAS MOUSSE

rainier cherry, pistachio, minus eight vinegar

Chateau Petite Vedrines, Sauternes, Bordeaux, France, 2016

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OLIVE OIL POACHED MAINE HALIBUT

spring garlic dashi, nori gnocchi, sea lettuce

Simonnet Febvre, Chablis, Burgundy, France, 2018

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ROYALTON FARMS LAMB LOIN

braised neck, artichoke, fava beans, sheep's milk yogurt

Altesino, Rosso di Montalcino, Tuscany, Italy, 2018

OR

ROYALTON FARMS WAGYU BEEF RIB EYE

short rib, swiss chard, pickled ramp, morel, potato

Gail Winery, Cabernet Sauvignon "Doris", Sonoma Valley, California, USA, 2018

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BANANA CHOCOLATE CHIP SOUFFLE

vanilla anglaise, vanilla ice cream

Grgich Hills Estate, "Violetta", Late Harvest, Napa Valley, California, USA, 2014

PRIX FIXE 145

WINE PAIRING 105

GRAND WINE PAIRING 250

William O. Pruitt