

SAMPLE VEGETABLE DEGUSTATION

WARD BERRY FARM BADGER FLAME BEET

nasturtium, pistachio, blood orange, goat cheese

Tibouren Rosé, Côtes de Provence, France, 2019

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FRENCH WHITE ASPARAGUS

piave vecchio, hazelnut, riesling

Weingut Hopler, Grüner Veltliner, Burgenland, Austria, 2019

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RICOTTA TORTELLINI

english pea, calabrian chilli, preserved lemon, mint

Montenidoli, Vernaccia "Tradizionale", San Gimignano, Tuscany, Italy, 2018

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SPRING VEGETABLE COMPOSITION

spring onion panisse, asparagus, romesco

Yves Cuilleron, Roussanne, Rhône Valley, France, 2019

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NEW ENGLAND CHEESES

artisanal cheese and traditional accompaniments, supplement 25

Jonathan Edwards, "Dark", Zinfandel, Napa Valley, CA, USA, 2015

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EARL GREY MOUSSE

dark chocolate, orange, cocoa nib

Emilio Lustau, Solera Reserva, Pedro Ximénez, "San Emilio", Sherry, Spain

PRIX FIXE 145

WINE PAIRING 105

GRAND WINE PAIRING 250

