

## Chefs Tasting Menu

### Tonight's Amuse-Bouche

3 oz. Duval-Leroy, Brut NV

### #1 Ahi & Avocado Toast

black bread/ egg yolk/ Niçoise olive/ Spanish white anchovy/  
haricot vert/ caper-thyme vinaigrette/  
3oz. Tempranillo, Bodegas Pagos de Valde Orca, Rioja 2007

### Foie and Waffles\*

LaBelle Farm's foie gras/ mango/ leek/ barrel aged maple syrup  
3 oz. Riesling, Poet's Leap by Long Shadows, Columbia Valley 2015

### Gnocchi

beurre blanc/ lemon/ Rockhill Creamery aged edam  
shaved black winter truffle - \$30 supplement  
3 oz. Garganega, Pieropan, Soave Classico La Rocca, Veneto 2014

### Morgan Valley Lamb Chop\*

lamb belly roulade/ chorizo-turnip hash/  
charred tomato aioli/ black garlic  
5 oz. Cabernet Sauvignon, Mira Winery, Napa Valley 2012

### Tonight's Intermezzo

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### Chocolate Éclair

pistachio cream/ chocolate ice cream/  
white chocolate pistachio ganache/ orange gelée

\$95 per person

Wine pairing available, additional \$80 per person

Tax and gratuity not included. No substitutions.

\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.