



Chef's Tasting Menu

"Amuse"

chef's daily selection

Montevicor, Cava, Spain, NV

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"Sardine"

sardine on toast sorbet, winter squash velouté

James Oatley, Pinot Gris, Adelaide Hills Australia, 2009

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"Smoked Hock Terrine"

dehydrated onion, smoked oyster, mustard seed, branston pickle sorbet

St. Urbans-Hof, Piesporter Goldtröpfchen, Kabinett, Riesling, 2008

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"Brome Lake Duck Breast"

caramelized apple, toasted pine nut paste, cherry fluid gel, butterscotch jus, confit garlic

Josef Chromy, Pinot Noir, Tasmania Australia, 2009

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"Pliable Foie Gras"

*pliable foie gras, port gelee, smoked walnut, vanilla salt,
bing cherry fluid gel*

(\$18 supplement, wine pairing additional)

Cave Spring, Indian Summer, Late Harvest Riesling, Niagara, 2007

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"Palate Cleanser"

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"Elk Tenderloin"

*truffled millefeu, caramelized parsnip puree,
chanterelles, espresso jus*

Feudi Di San Gregorio, Primitivo, Apulia's Manduria Italy, 2009

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"Speculaas Ice Cream"

*frozen chocolate mousse, de-hydrated chocolate mousse, malt sand,
brown butter milk solids*

Buller, Tawny Port, Victoria Australia, NV

\$98

Wine Pairing Supplement

(total: 2 ½ glasses)

\$48

Additional Course of Local & Imported Cheeses

\$12

Chef de Cuisine: Craig Boje