



K E N S I N G T O N  
R I V E R S I D E I N N

## Chef's Tasting Menu

Amuse Bouche

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Albacore Tuna Goma Ae\*

*sesame and soy, sake, spinach, lotus root chips, baby cilantro*

**lorenz, altenberg de bergheim grand cru riesling, alsace, 2002**

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Butternut Squash Risotto

*shaved périgord truffle, candied walnuts, mascarpone, grana padano*

**chateau du tariquet, les premieres grives, cotes de gascogne, 2006**

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Yukon Arctic Char

*sautéed potato gnocchi, manila clam, winter vegetables, sundried tomato pesto*

**fattoria di magliano, pagliatura, vermentino, toscana, 2007**

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Rack of Spring Lamb

*blue cheese polenta, white onion purée, cipollini, glazed baby turnip, mint jus*

**ricasoli, campo ceni, sangiovese, toscana, 2002**

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Poached Bartlett Pear

*saffron vanilla syrup, mascarpone sorbet*

**castello di brolio, vin santo, tuscany, 2001**

\$98

**Additional Wine Pairing Supplement**

*(total: 2 ½ glasses)*

**\$48**

**Additional Course of Local & Imported Cheeses**

**\$12**

We respectfully request the participation of the entire table to enjoy the Chef's Menu

Executive Chef: Jeff Park

Maitre d'hotel: Ich Diocee