

## *Wine Pairing*

### **Champagne**

Selection Alain Ducasse - NV

### **Vin de Savoie Chignin**

Claudius - G. Berlioz - 2013

### **Saint-Romain**

Maison Pascale Doney - 2011

### **Cornas**

Domaine du Coulet - 2008

### **Passito di Pantelleria**

Carole Bouquet - 2001

*\$65*

## *Chef's Tasting Menu*

### **Amuse bouche**

...

### **Delicate chestnut velouté**

confit butternut & sage crèmesquis

...

### **Roasted cod**

salsify & rougaille

...

### **Sweet spiced Rohan duck breast \***

seared apple, onions & ginger condiment

...

### **Chocolate & smoked praline,**

Bourbon ice cream

*\$85*

**\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE THE RISK OF FOODBORNE ILLNESS**