

Wine Pairing

Champagne

Grand Cru Blanc de Blancs - Lancelot-Pienne - NV

Vin de Savoie Chignin

Claudius - G. Berlioz - 2013

Saint-Romain

Maison Pascale Doney - 2011

Cornas

Terres Brulées - J.L. Colombo 2013

Passito di Pantelleria

Carole Bouquet - 2001

\$65

Chef's Tasting Menu

Amuse bouche

...

Delicate chestnut velouté

confit butternut & sage crèmesquies

...

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