

A FIRE-INSPIRED COLLABORATION BY

Executive Chef Laëtitia Rouabah



Pitmaster Billy Durney



Vins

Champagne

Selection Alain Ducasse

Alsace Riesling Réserve

Domaine Trimbach

2013

served from a magnum

Côtes de Provence

BY.OTT

2015

Costières de Nîmes

Maz Caz

2014

Kentucky Bourbon

Knob Creek

Wine pairing \$60

Dinner

April 2017

Amuse-bouche

Agneau

Pulled lamb belly

spring vegetables, cooking jus & vinaigrette

Cochon

St. Louis pork ribs cooked on wood fire

French-style coleslaw & cornbread madeleines

Boeuf

Smoked & roasted beef short ribs

sauce Bourguignonne, homemade potato gnocchi

Dessert

Strawberry composition

smoked fromage blanc sorbet

\$95