

TASTING MENU

Friday, April 21, 2017

Featuring Live Music By Tim Siciliano | 6-9PM

MENU

Potted salmon rillettes with melba toasts

Gruet Brut Rosé

Chilled shrimp, pea-coconut purée, shallot vinaigrette

Brooks Riesling

Grilled swordfish, fiddleheads, roasted creamer potatoes,
creamy lemon vinaigrette

Pouilly-Fuissé

House made linguini, basil pesto, tomato, parmesan cheese

Charles and Charles Rose

Gaspor Farm porchetta, smashed purple potatoes, grilled ramps, date sauce

Gigondas

Pan-roasted chateau steak, carrot-potato purée,
asparagus, onion ring, sauce Bordelaise

Malbec South Africa

3 American artisan cheeses with quince paste

Port

Papaya mousse, meringue, pineapple compote, citrus



\$125 PER PERSON WITH WINE PAIRING

\$75 PER PERSON WITHOUT WINE