

Copperleaf

Restaurant & Bar

Five Course Tasting Menu

Amuse

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Cannellini Bean Soup

Smoked Ham Hocks, Savoy Cabbage, Grain Mustard
Salted Pretzel

Clarendelle, Sauvignon Blanc/Semillion, Bordeaux 2016

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Vanilla Poached Bartlett Pears

Compressed Endive, Rogue River Bleu Cheese, Walnut Shortbread
Wysling, Marsanne, WA 2013

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Applewood Smoked Sablefish

Salt Roasted Garnet Yams, Honey Quince, Swiss Chard
Brown Butter Chestnuts
L'Ecole N° 41, WA 2015

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Mad Hatcher Poulet Bleu "Chicken & Dumplings"

Caramelized Onion Pierogis, Celery Root, Honeycrisp Apple Sausage
Nicolas Potel, Bourgogne Rouge, FR 2015

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Caramelized Banana Profiteroles

Whipped Maple Syrup, Hazelnut Bavarian Cream, Brown Butter Toffee
Plantation "Stiggins' Fancy" Pineapple Rum

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Mignardises

*Five Course Menu 95
With Wine Pairings 130*

*An automatic gratuity of 18% shall be applied to parties of six (6) or more.
Such gratuity shall be retained by your service staff.*