



Chef's Tasting Menu

Ashby Egg ~ Proscuitto ~ Sherry Cream

Cocktail pairing: Queens Pearl

Pear and Root Soup ~ Pecan Fancier ~ Pepper Supreme

Zaca Masa Estate, Viognier

Ocean Trout ~ Citrus Curry Foam ~ Roasted Beet ~ Sesame ~ Fennel

La Marina, Cotes de Gascogne "Cuvee Ocean"

Braised Beef ~ Buttered Potatoes ~ Cheddar ~ Sorel

Boksay Pincszet, Cabernet Sauvignon, Hungary

Artisanal Cheese ~ Carrot & Apricot ~ Preserved Walnut ~ Onion

Don Rodolfo, Tannat, Mendoza

Chocolate Torta Polla ~ Raspberry Cream ~ Ladyfinger Dust

Cocktail Pairing: Duderino

Tasting Menu Offered at 99 per person;

Intended to be enjoyed by the entire table