



TASTING MENU

DECEMBER 3RD, 2021

SHRIMP COCKTAIL

beef carpaccio, brioche, aioli, cocktail sauce, drawn butter, horseradish oil

Domaine Tour Campanets Rosé “Bois des Fées,” *Coteaux d’Aix en Provence* 2020

★ Emilio Rojo, *Ribeiro, Spain* 2016

CHRISTMAS RAVIOLI

fresh egg pasta filled with veal, pork, beef and spinach served with Chef Tory’s Sunday

Gravy and SarVecchio

Vallipicchiola Chianti Classico, *Tuscany, Italy* 2015

★ Costani Brunello di Montalcino, *Tuscany, Italy* 2013

WILD FLUKE Á LA MEUNIERE

lobster tempura, fingerling potatoes, fennel, orange, lemon caper brown butter

Gaston Chiquet Brut Tradition, *Pizy, Champagne*

★ Madl Blanc de Noirs, *Austria*

AU BON CANARD 21 DAY DRY-AGED DUCK

sweet potato, brussel sprouts, honey crisp apple, cranberry, fennel, Brandy jus

La Croix Romane, *Lalande de Pomerol, Bordeaux, France, 2018*

★ Remelluri, “Gran Reserva,” *Labastida de Alava, Rioja, Spain* 2010

CARAMELIZED BRIOCHE PUDDING

frozen eggnog mousse, rum toffee sauce, candied cranberries

Parting Glass Riesling, *Yakima Valley, Washington* 2016

★ Selbach Oster Riesling “Schmitt,” *Mosel, Germany* 2018

MENU 145 | WINE PAIRING 75 | RESERVE WINE PAIRING 150 ★

EXECUTIVE CHEF TORY MILLER

PASTRY CHEF KRISTINE MILLER

SOUS CHEF ABBY HAMPTON

SOUS CHEF DYLAN HUNTRESS

If you have a health-threatening food allergy, please advise us before ordering.

Consuming raw or under-cooked meats, poultry, seafood, cheeses, mushrooms, legumes, shellfish, aioli, mayo, coleslaw or eggs may increase the risk of food-borne illness, especially if you have medical conditions.





A LA CARTE

FIRST COURSE

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SHRIMP COCKTAIL 26

beef carpaccio, brioche, aioli, cocktail sauce, drawn butter, horseradish oil

CHRISTMAS RAVIOLI 21

fresh egg pasta filled with veal, pork, beef and spinach served with Chef Tory's Sunday Gravy and SarVecchio

BELGIAN ENDIVE & CITRUS SALAD 18

smoked moody blue cheese, orange supremes, ruby red grapefruit, hazelnuts, sherry vinaigrette

FOIE GRAS 26

huckleberry pâte de fruit, foie ganache, peanut, frisee, gastrique

LATKES AND BLINIS 32

Osetra caviar, Kaluga Gold caviar, wild char roe, smoked sturgeon, cornichon, crème fraîche

SECOND COURSE

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CELERIAC-CABBAGE ROLL 40

beets, carrots, Nappa cabbage, harissa, greek yogurt, cauliflower

WILD FLUKE Á LA MEUNIERE 55

lobster tempura, fingerling potatoes, fennel, orange, lemon caper brown butter

WALLEYE WELLINGTON 60

sea scallop, spinach, carrot, turnip, mushroom duxelles, King Crab Oscar

AU BON CANARD 21 DAY DRY-AGED DUCK 55

sweet potato, brussel sprouts, honey crisp apple, cranberry, fennel, Brandy jus

FISCHER FAMILY FARMS NEW YORK STRIP 62

pommes aligot, spinach, red cippolini, maitake, bordelaise

THIRD COURSE

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RUSSIAN HONEY CAKE 12

cranberry curd, white chocolate creme anglaise, cranberry orange sorbet, Satsuma mandarin

CHOCOLATE 12

brandy cream, cherry gelee, stracciatella ice cream, candied hazelnuts

DOUGHNUT 12

croissant doughnuts tossed in spiced sugar, coffee ice cream, vanilla bean bavarian cream, salted caramel, pecan

WINE PAIRING 55