



MENU

CHEF'S CANAPÉS

2010 Cave de Lugny Crémant de Bourgogne

BISON TARTARE, LENTIL CRACKER
SQUASH SKIN, TONKA MASCARPONE
SQUID INK BRIOCHE, SMOKED IKURA
2010 Clos Floridene, Graves

GRILLED SARDINES, BASQUES, BLACK OLIVE OIL
2010 Clos Floridene, Graves

FOIE GRAS À LA PLANCHA, FOSSILIZED BERRIES, BRIOCHE
1998 Château Lafaurie-Peyraguey, Sauternes

YAK & TRUFFLE RAVIOLI, RAMP OIL, WILD MUSHROOMS
2005 Château de Beaucastel, Châteauneuf-du-Pape

CHARCOAL MARINATED BISON, YUCCA, HERBS & TOBACCO OIL
2007 Long Shadows Pedestal, Columbia Valley

FRESH BERRY SODA NITRO

CHEF'S SPECIAL DESSERT CREATION
1974 Terrassous Rivesaltes, Languedoc-Roussillon

EXECUTIVE CHEF
JEFFERSON ALVAREZ
MAY 20 2014

