

menu

APERITIF

DIVER SCALLOP CEVICHE

BABY GRAPES, FRESH PICKLE, LIME

2007 DOMAINE DE LA PÉPIÈRE "VIEILLES VIGNES" CLOS DES BRIORDS

JONAH CRAB

FRIED GREEN TOMATO, CRÈME FRAICHE, PICKLED RED ONION

2007 HENRI BOURGEOIS SANCERRE

SAVORY

WILD ALASKAN IVORY SALMON TARTARE

GRAPEFRUIT, SHAVED FENNEL, PINK TARO CHIPS

2007 PASCAL JOLIVET POUILLY FUMÉ • 2007 SANCERRE HIPPOLYTE REVERDY

SQUID INK PASTA

GUANCIALE, SMASHED SWEET PEAS, FRESH RICOTTA, SHRIMP BUTTER

2005 VOUVRAY DEMI-SEC DOMAINE DU CLOS NAUDIN FOREAU

INTERMEZZO

STRAWBERRY SORBET

OLIVE OIL POACHED DAYBOAT HALIBUT

FAVA BEANS, RAMPS, BABY TOMATO CONCASSE, GREEN ALMOND

2006 CHENIN BLANC CHATEAU DE LA ROULERI

ROASTED QUAIL

FRESH MORELS, ASPARAGUS, QUADRETTINI

2005 AMIRAULT BOURGUIEL LA COUDRAYE • 2007 BERNARD BAUDRY LES GRANGES CHINON

CHEESE

GRILLED HALOUMI

TARRAGON, SWEET RHUBARB

2005 DOMAINE DES BAUMARD COTEAUX DU LAYON CUVÉE LE PAON

DESSERT

BUTTERMILK PANNA COTTA

BLUEBERRY-QUINCE SYRUP

2005 CHAUME CHATEAU DE LA ROULERI