

## DEGUSTATION MENU

### Five Course Tasting

*with wine pairings \$115*  
*without wine pairings \$79*

SEARED YELLOWFIN TUNA  
asian pear, shiitake, and watercress salad, sesame pomegranate vinaigrette  
*or*

SMOKED SWORDFISH  
shaved fennel, extra virgin olive oil  
*or*

TERRINE OF FOIE GRAS  
seasonal preserves, cranberry reduction

PARMESAN POTATO GNOCCHI  
grilled scallion, jersey heirloom tomatoes  
*or*

CARROT GINGER SOUP  
curry dust, lemon oil, whipped cream

SEARED SEA SCALLOP  
carrot fricassée, sweet carrot nage  
*or*

ATLANTIC COD  
ecresée potatoes, cockles, chorizo, tomato fennel broth  
*or*

SHRIMP RISOTTO  
accorn squash, black trumpet mushrooms

ROASTED DUCK BREAST  
austrian bread dumpling, root vegetables, cranberry purée  
*or*

ROASTED ORGANIC PORK  
pommes anna, apple rosemary purée, paragus a la plancha

LEMON SCENTED CHOCOLATE TART  
vanilla crème fraîche, salted caramel, pistachio dust  
*or*

PECAN TART  
pumpkin seed brittle, ginger ice cream  
*or*

OUR ARTISINAL CHEESE SELECTION  
chef's fruit confiture

*Executive Chef David Drake*  
*Chef de Cuisine Peter Turso and staff*