

# THE GOOD EARTH

## OUR VEGETARIAN CREATIONS

### Amuse-Bouche

Grilled Carrots and Young Coconut on Parade  
with Toasted Cashews

*Belle Pente, Pinot Gris, Willamette Valley, Oregon (2013)*

A Chiffonade of Crispy Snow Peas  
with Navel Oranges and Lemon Vinaigrette

*Schloss Gobelsburg, Grüner Veltliner, Kamptal, Austria (2014)*

Orecchiette "Carbonara"  
with Crispy Shiitake Mushrooms and Perigord Truffles

*Pahlmeyer, Chardonnay, Napa Valley, California (2013)*

Eggplant "Cutlet" Milanese on Onion Noodles  
with Ginger Stewed Tomatoes

*G.D. Vajra, Dolcetto d'Alba, Coste & Fossati, Piedmont, Italy (2015)*

*Two Hundred and Eighteen Dollars Per Person*

*With Paired Wines: Three Hundred and Forty Three Dollars Per Person*

*(Beverage, Tax and Gratuity Not Included)*



"Sometimes chefs regret that nothing tangible remains of our work. But memories of the palate can last a lifetime. All of us store them away in the cupboards of our mind and portion them out when needed to provide us with emotional sustenance. They allow us to recall delicious moments in time and remind us that life is worth living."

*Patrick O'Connell*



## OUR ENDURING CLASSICS

### Amuse-Bouche

#### A Tin of Sin:

American Osetra Caviar  
with Sweet Crab and Cucumber Rilette

*L. Aubry Fils, Brut, 1er Cru, Jouy-Les-Reims, Champagne, France (N.V.)*

\*Carpaccio of Herb-Crusted Elysian Fields Baby Lamb Loin  
with Caesar Salad Ice Cream

*Domaine Leccia, Rosé, Patrimonio, Corsica, France (2015)*

Filet of Antarctic Sea Bass with Lemon Vodka Sauce  
and Lilliputian Shrimp and Pork Dumplings

*Foxen, Chardonnay, Block UU, Bien Nacido  
Santa Maria Valley, California (2015)*

\*Lacquered Milk-Fed Porcelet  
on a Tangle of Tart Greens with Pea Shoots and Rhubarb

*Cadre, Pinot Noir, The Architects, Edna Valley, California (2014)*

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## HERE AND NOW

### Amuse-Bouche

Caramelized Catalan Custard with Foie Gras

*Château Pajzos, Tokaji, Aszú, 5 Puttonyas, Tokaj-Hegyalija, Hungary (2009)*

Chilled Scottish Langoustine with Vichyssoise Purée  
and American Osetra Caviar

*Ebony, Chardonnay, The Hive, Willamette Valley, Oregon (2014)*

\*Japanese Wagyu Beef Two Ways:  
Seventy-Two Hour Braised Short Rib and Ribeye Sashimi  
with Potato "Noodles" in Fragrant Broth

*Abbazia di Novacella, Kerner, Alto Adige-Valle Isarco, Italy (2015)*

\*A Grilled King Lamb Chop Perfumed with Rosemary  
on Lentils Dijonnaise with Minted Béarnaise

*Voliero, Brunello di Montalcino, Tuscany, Italy (2011)*

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