

THE GOOD EARTH

OUR VEGETARIAN CREATIONS

Amuse-Bouche

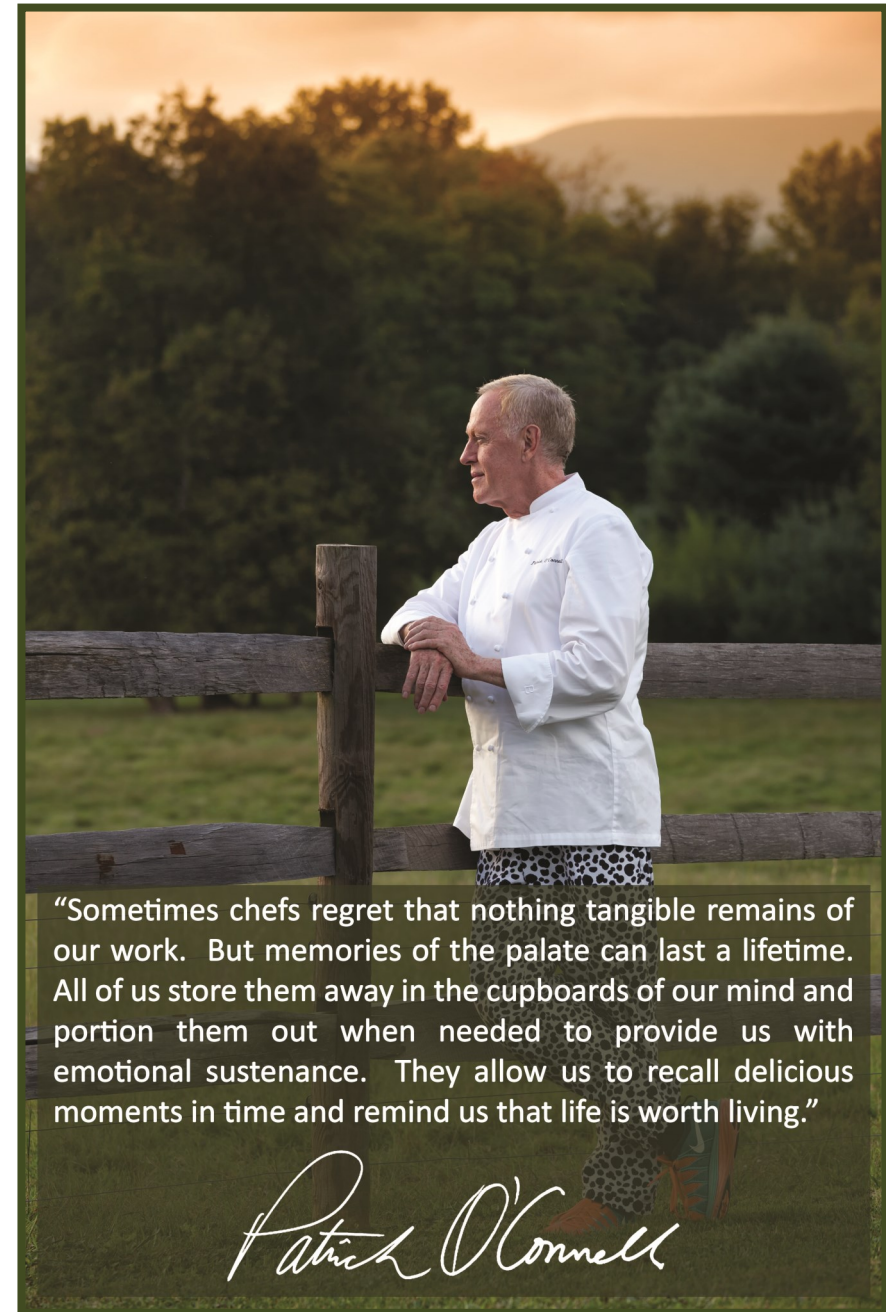
Chilled White Asparagus
with Lemon-Black Pepper Vinaigrette
Von Winning, Riesling, Pfalz, Germany (2012)

Crushed Baby Turnips and Our Garden's Butter Radishes
in Sesame-Ginger Vinaigrette
Schloss Gobelsburg, Grüner Veltliner, Kamptal, Austria (2014)

Orecchiette "Carbonara"
with Crispy Morel Mushrooms
Pahlmeyer, Chardonnay, Napa Valley, California (2014)

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)



OUR ENDURING CLASSICS

Amuse-Bouche

A Tin of Sin:
Royal 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

Lucien Crochet, Rosé, Sancerre, Loire Valley, France (2016)

Macadamia-Crusted Softshell Crab Tempura
with Lychees and Our Garden's Greens

*Selbach-Oster, Riesling, Kabinett, Zeltinger Himmelreich, Mosel, Germany
(2015)*

*Pan-Seared Pekin Duck Breast
with a Bundle of our Orchard's Montmorency Sour Cherries

L' Arco, Valpolicella, Ripasso, Veneto, Italy (2010)

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HERE AND NOW

Amuse-Bouche

Caramelized Catalan Custard with Foie Gras
and our Orchard's Cherries

Domain des Baumard, Quarts de Chaume, Loire Valley, France (2010)

Chilled Scottish Langoustine with Vichyssoise Purée
and Royal 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
(Silverware Optional)

Voliero, Brunello di Montalcino, Tuscany, Italy (2012)

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