

# THE GOOD EARTH

## OUR VEGETARIAN CREATIONS

### Amuse-Bouche

#### A Mélange of Our Garden's Vegetable Antipasti

*Nigl, Riesling, Dornleiten, Kremstal, Austria (2014)*

#### Red Velvet Beet Terrine with Beet Sorbet

*Domaine de la Bergerie, Le Grand Beaupreau  
Savennières, Loire, France (2014)*

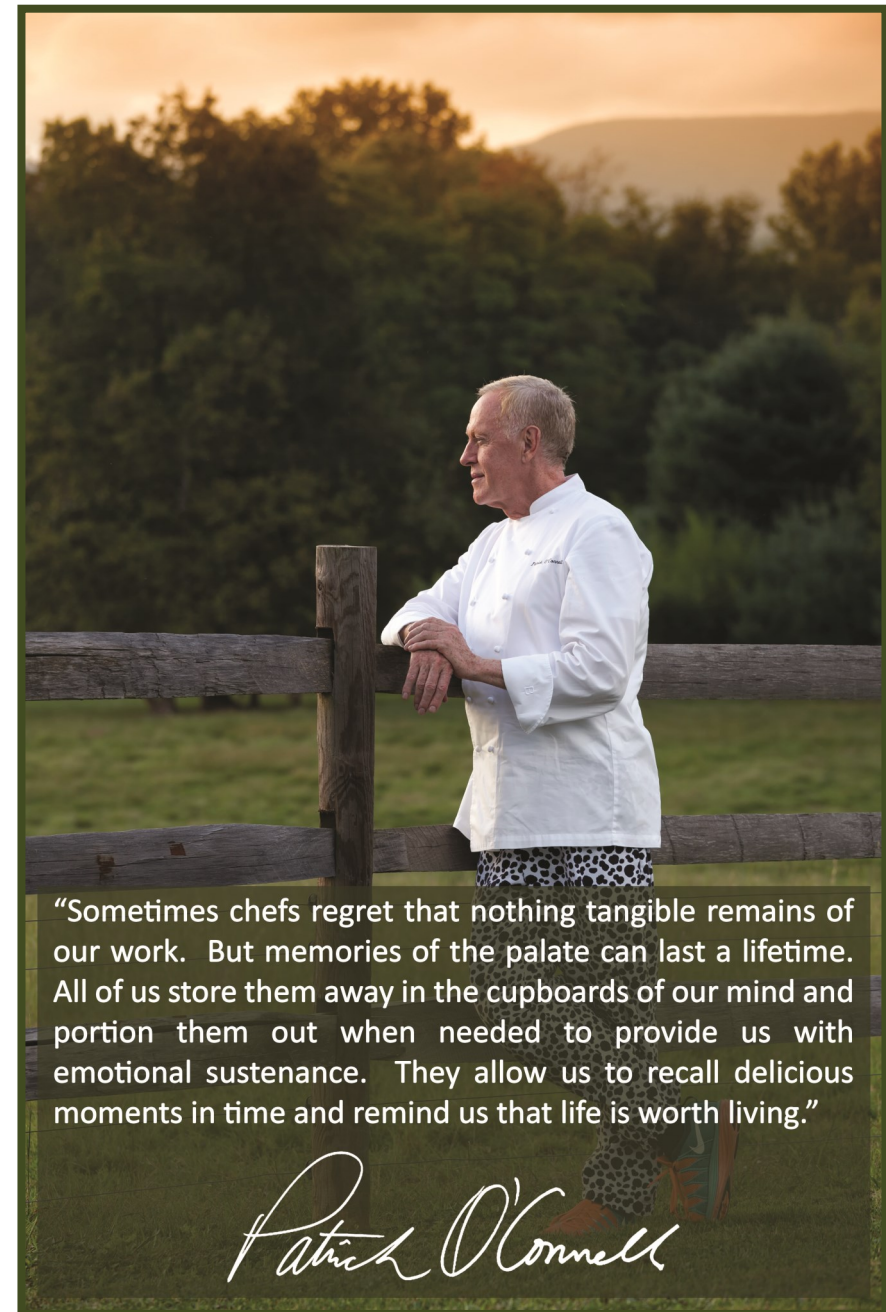
#### Brie Tortellini with Madeira Roasted Figs and Toasted Almonds

*Domaine Bellivière, Prémices, Jasnières, Loire Valley, France (2015)*

#### 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:  
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

*Weingut Salwey, Rosé, Baden, Germany (2016)*

Butter-Poached Alaskan Halibut

with Sauce Barigoule and Caramelized Fennel

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

\*Pan-Roasted Pekin Duck Breast

with Braised Cipollini Onions and Essence of Orange

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

*Two Hundred and Eighteen Dollars Per Person  
With Paired Wines: Three Hundred and Forty Three Dollars Per Person  
(Beverage, Tax and Gratuity Not Included)*

## HERE AND NOW

### Amuse-Bouche

Caramelized Catalan Custard with Foie Gras  
and Port-Soaked Raisins

*Château Pajzos, 5 Puttonyas, Tokaji, Hungary (2009)*

Chilled Veal Tongue with Pickled Root Vegetables  
and Horseradish Ice Cream

*Domaine de la Bergerie, Le Grand Beaupreau,  
Savennières, Loire, France (2013)*

\*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 (2016)*

\*Grilled King Lamb Chop Perfumed with Rosemary  
on Autumn "Cassoulet" with Minted Béarnaise  
(Silverware Optional)

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

*Two Hundred and Eighteen Dollars Per Person  
With Paired Wines: Three Hundred and Forty Three Dollars Per Person  
(Beverage, Tax and Gratuity Not Included)*