

# THE GOOD EARTH

OUR VEGETARIAN CREATIONS

## Amuse-Bouche

Chilled Baby Leeks with Black Truffle Remoulade

*Paitin di Pasquero- Elia, Arneis, Vigna Elisa, Langhe, Italy (2014)*

A Turnip Tarte Tatin

with Caramelized Onion and Triple Crème Cheese

*François Chidane, Bouchet, Demi-Sec, Vouvray, Loire Valley, France (2015)*

A Date with Squash:

A Medallion of Rum-Roasted Butternut Squash

Courting a Date-Mascarpone Ravioli

*Domaine Bott-Geyl, Points Cardinaux, Métiss, Alsace, France (2013)*

A Filet of Beet with Creamed Spinach, Pomme Soufflé  
and Beet "Bordelaise"

*G.D. Vajra, Dolcetto d'Alba, Coste & Fossati, Piedmont, Italy (2017)*

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Champagne Granité and Blackberry Basil Sorbet

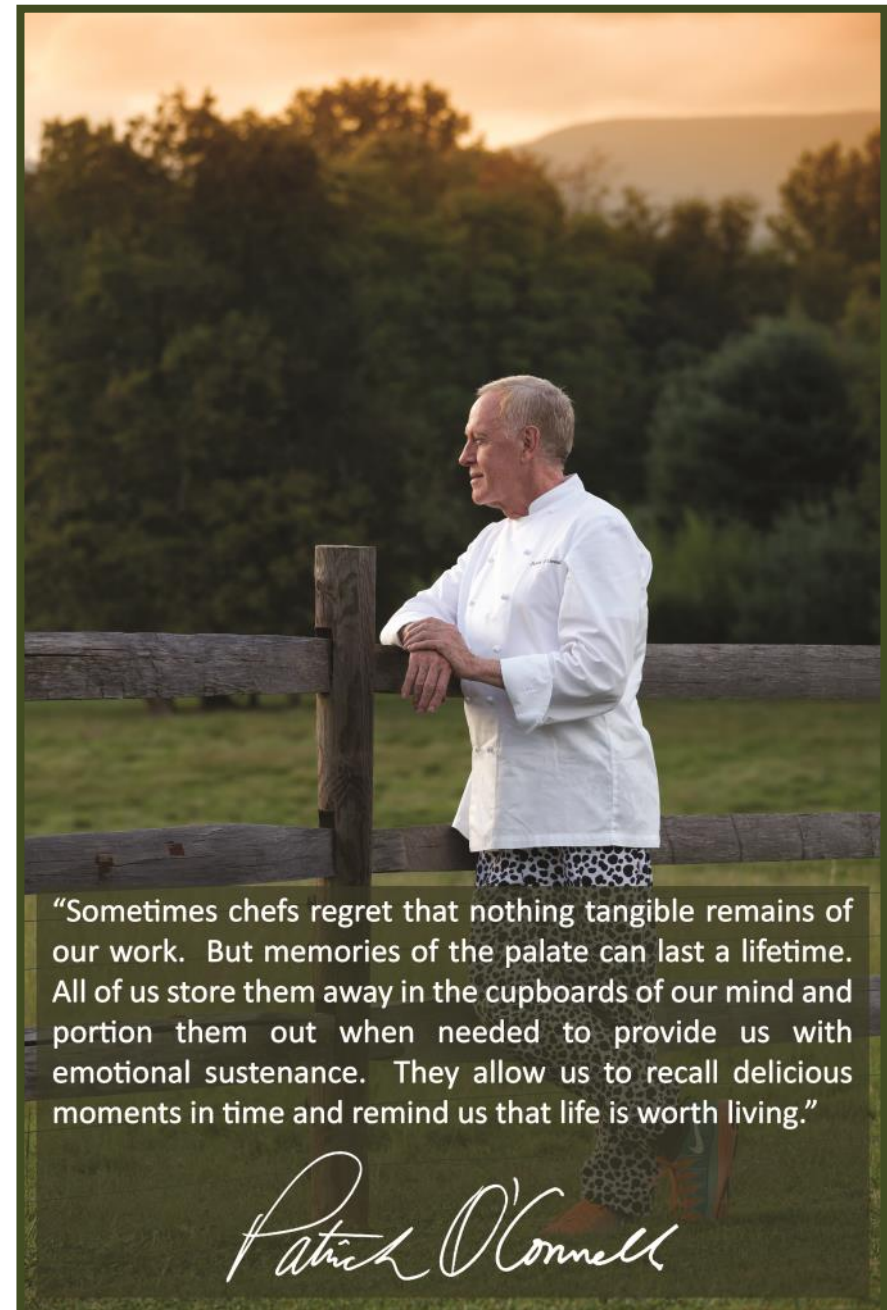
Our White Chocolate, Coconut and Passionfruit Bavarian

*Domaine des Baumard, Quarts-de-Chaume  
Loire Valley, France (2012)*

-or-

A selection of cheese from Cameron, our "Cheese Whiz"

*Two Hundred and Thirty Eight Dollars Per Person  
Paired Wines: One Hundred and Seventy Dollars Per Person  
(Beverage, Tax and Gratuity Not Included)*



**OUT OF THE BLUE**  
OUR SEAFOOD INSPIRATIONS

Amuse-Bouche

A Quartet of “Wellfleet Oysters” in Champagne Sabayon  
*L. Aubrey Fils, 1er Cru, Jouy-les-Reims, Champagne, France (N.V.)*

A “Star-Kissed” Tuna and Foie Gras Confit  
Awash in a Black Truffle Vinaigrette  
*Domaine de la Bergerie, Le Grand Beaupreau  
Savennières, Loire Valley, France (2015)*

Pan-Seared Maine Diver Scallop  
Perfumed with Curry and Calvados  
*Ebony, Chardonnay, Hive, Willamette Valley, Oregon (2014)*

A Duet of Lobster:  
Butter Poached and Cabbage-Wrapped Maine Lobster  
with Caviar Beurre Blanc  
*Domaine Blaine-Gagnard, Chassagne-Montrachet, La Boudriotte  
Premier Cru, Burgundy, France (2016)*

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Coconut Sorbet with Passionfruit  
and Ginger Granité

Our Chocolate-Hazelnut Mousse Napoleon  
*Toro Albala, Pedro Ximénez, Don PX, Gran Reserva  
Montilla-Moriles, Spain (1987)*

-or-

A selection of cheese from Cameron, our “Cheese Whiz”

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**THE GASTRONAUT’S MENU**

Amuse-Bouche

Curious Beet Noodles  
with Royal Osetra Caviar and Lemon-Vodka Vinaigrette  
*Maximin Grünhäuser, Riesling, Kabinett, Mosel, Germany (2016)*

\*Carpaccio of Herb-Crusted Elysian Fields Baby Lamb Loin  
with Caesar Salad Ice Cream  
*Salwey, Pinot Noir, Rosé, Baden, Germany (2017)*

Scottish Sea Trout Poached in Olive Oil  
on Leek Fondue with Cider Mousseline  
*Foxen, Chardonnay, Bien Nacido, Block UU  
Santa Maria Valley, California (2016)*

A Marriage of Virginia Bison:  
\*Pepper-Crusted Tenderloin and Braised Short Rib  
with Seared Foie Gras and Black Truffle Reduction  
*Avennia, Syrah, Arnaut, Bouchey Vineyard, Yakima Valley  
Washington (2016)*

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A Lilliputian Pomegranate and Maple Dreamsicle

Apparently a Pear  
*Jorge Ordonez, Victoria # 2, Moscatel, Malaga, Spain (2015)*

-or-

A selection of cheese from Cameron, our “Cheese Whiz”

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Paired Wines: One Hundred and Seventy Dollars Per Person  
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