

THE GOOD EARTH

OUR VEGETARIAN CREATIONS

Amuse-Bouche

Sweet Pea Panna Cotta with Baby Radishes, Snow Peas,
and Chilled Pea Flower Consommé

Selbach-Oster, Riesling, Kabinett, Mosel, Germany (2016)

Chilled Baby Leeks with Black Truffle Remoulade

Abbazia di Novacella, Kerner, Valle-Isarco, Alto Adige, Italy (2017)

Fricassée of Local Morels, Potato Gnocchi
with Asparagus

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

A Filet of Beet with Creamed Spinach, Pomme Soufflé
and Beurre Rouge

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

Champagne Granité and Blackberry Basil Sorbet

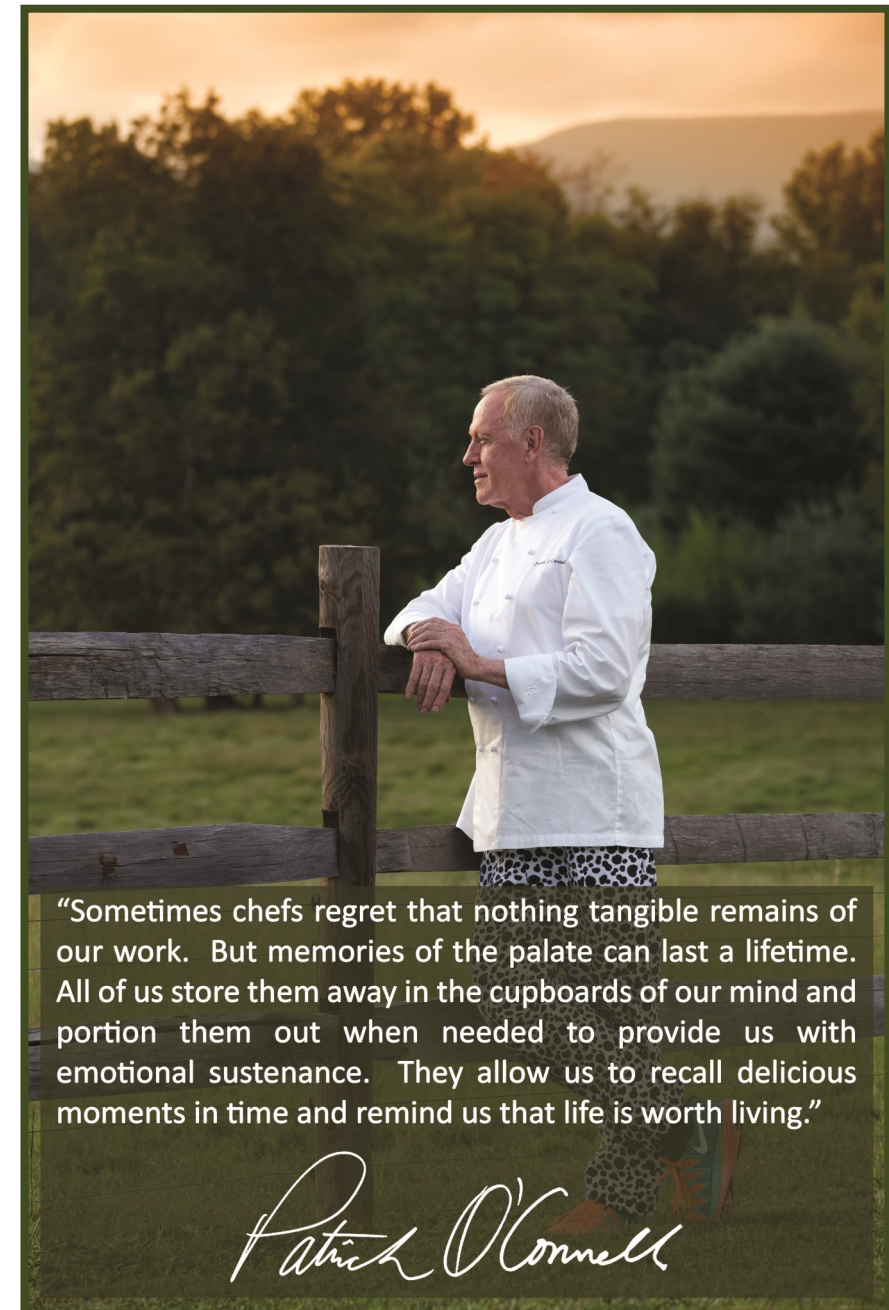
A Lemon Tart Reincarnated

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

-or-

A selection of cheese from Cameron, our "Cheese Whiz"
(Eighteen Dollar Supplement)

Two Hundred and Thirty Eight Dollars Per Person
Paired Wines: One Hundred and Seventy 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



THE GASTRONAUT'S MENU

Amuse-Bouche

Petals of Maine Diver Scallops Poached in Olive Oil
with Artichokes, Lemon and Sicilian Olives
Federico Graziani, Mareneve, Terre Siciliane, I.G.T., Italy (2016)

*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 (2016)*

Grilled Young Squab with Seared Foie Gras
Nesting on a Rhubarb Compote
L' Arco, Valpolicella, Ripasso, Classico Superiore, Veneto, Italy (2015)

A Duet of Spring Lamb:
Garlic-Studded Tenderloin and Braised Lamb Breast
with Cauliflower Purée
*Avennia, Syrah, Arnaut, Bouchey Vineyard, Yakima Valley
Washington (2016)*

Coconut Sorbet with Passionfruit
and Ginger Granité

Our Chocolate-Hazelnut Mousse Napoleon
*Toro Albala, Pedro Ximénez, Don PX, Gran Reserva
Montilla-Moriles, Spain (1988)*

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SUDDENLY SPRING

Amuse-Bouche

Ebony and Ivory:

*A Bouquet of White Asparagus and Royal Osetra Caviar
with Dijon Dressed Peekytoe Crab
Lucien Crochet, Le Chêne Marchand, Sancerre, Loire Valley, France (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
with Fava Beans and Lemon-Vodka Sauce
*Foxen, Chardonnay, Bien Nacido, Block UU, Santa Maria Valley, California
(2015)*

*Prosciutto Wrapped Berkshire Pork Tenderloin
in a Fricassée of Spring Vegetables
Shea Wine Cellars, Pinot Noir, Willamette Valley, Oregon (2014)

A Lilliputian Mandarin and Vanilla Dreamsicle

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

-or-

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