

# THE GOOD EARTH

## OUR VEGETARIAN CREATIONS

### Amuse-Bouche

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

*Alfred Merkelbach, Riesling, Auslese, Ürziger Würzgarten, Mosel  
Germany (2015)*

A Bouquet of Baby Leeks with Black Truffle Remoulade  
*Abbazia di Novacella, Kerner, Valle-Isarco, Alto Adige, Italy (2017)*

Fricassée of Morels and 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)*

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Champagne Granité and Blackberry Basil Sorbet

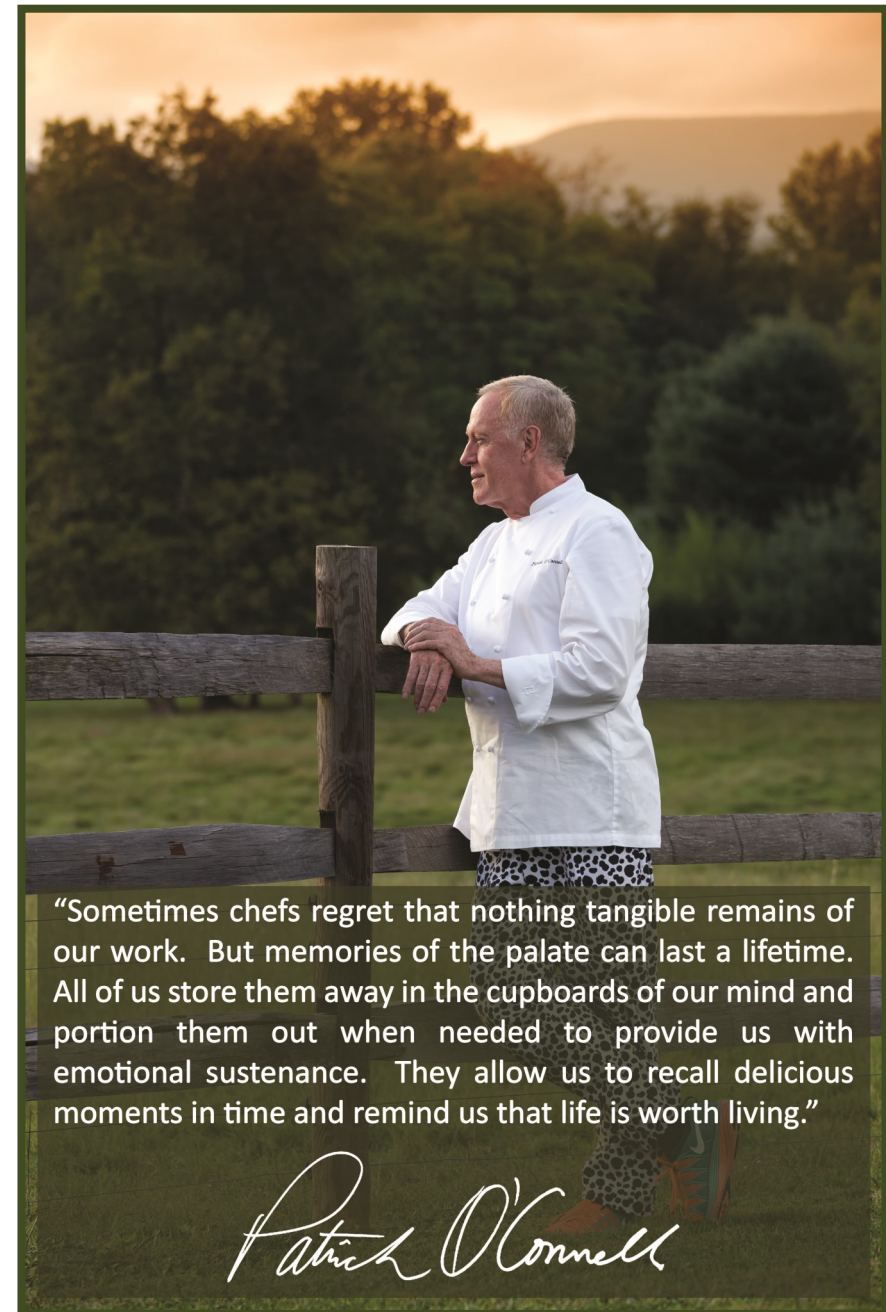
A Lemon Tart Reincarnated

*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*



## HERE AND NOW

### 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)*

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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 (1988)*

-or-

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## THE GASTRONAUT'S MENU

### 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)*

Cashew-Crusted Soft Shell Crab Tempura  
with a Mélange of Green Papaya, Cucumber and Bean Sprouts

*Dönnhoff, Riesling, Nahe, Germany (2017)*

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

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A Lilliputian Mandarin and Vanilla Dreamsicle

Apparently a Pear

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

-or-

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