Amuse-Bouche

Mélange of Brussels Sprouts with Braised Chestnuts and Green Grapes
*Selbach-Oster, Riesling, Auslese, Zeltinger Schlossberg, Mosel, Germany (2016)*

Our Garden Green Bean Tartare with Tomato Vinaigrette
*Alzinger, Riesling, Smaragd, Ried Steinertal, Wachau, Austria (2017)*

Cavatelli Pasta with Chanterelles and Brandy-Soaked Apricots
*Pahlmeyer, Chardonnay, Napa Valley, California (2017)*

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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Grapefruit Sorbet with Campari and Tarragon

Lemon-Meringue Tartlet with Toasted Pistachios, Meyer Lemon Confit and Blackberry-Citrus Frozen Yogurt
*Domaine des Baumard, Quarts De Chaume, Loire Valley, France (2012)*

A selection of cheese from Cameron, our “Cheese Whiz”
*(Eighteen Dollar Supplement)*

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

“With every meal, a cook is given a blank canvas and another chance to create a masterpiece...”

Patrick O’Connell
**The Gastronaut’s Menu**

**Amuse-Bouche**

*A Tin of Sin: Imperial Osetra Caviar with Peekytoe Crab and Cucumber Rillette
L. Aubrey Fils, 1er Cru, Jouy-les-Reims, Champagne, France (N.V.)*

*Carpaccio of Herb-Crusted Elysian Fields Baby Lamb Loin with Caesar Salad Ice Cream
Pierre Prieur & Fils, Rosé, Sancerre, France (2018)*

Seafood Sausage with Tomato-Tarragon Butter
La Vizcaina, La Del Vivo, Bierzo, Spain (2017)

*A “Sandwich” of Pan-Roasted Quail with Braised Endive and Huckleberries
Alto Moncayo, Garnacha, Campo de Borja, Spain (2016)*

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A Lilliputian Mandarin and Vanilla Dreamsicle

Our Chocolate-Hazelnut Mousse Napoleon
Toro Albala, Pedro Ximénez, Don PX, Gran Reserva Montilla-Moriles, Spain (1990)

-or-

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

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Two Hundred and Forty Eight Dollars Per Person
Paired Wines: One Hundred and Eighty Dollars Per Person
(Beverage, Tax and Gratuity Not Included)

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**Here and Now**

**Amuse-Bouche**

*A Crispy Napoleon of Chilled Maine Lobster with Imperial Osetra Caviar in a Pool of Spicy Bloody Mary Coulis
A. Clouet, Grand Reserve, Brut, Bouzy, 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, France (2016)*

“Risotto” of Sorghum, Clams, and Rock Shrimp with Pan Seared Antarctic Sea Bass
Foxen, Chardonnay, Bien Nacido, UU Block Santa Maria Valley, California (2017)

* “Pot Au Feu” of Lamb loin with Lamb Sausage, Roasted Bell Peppers and Gremolata
Avennia, Syrah, Arnaud, Bouchey Vineyard, Yakima Valley Washington (2016)*

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Coconut Sorbet with Passionfruit and Ginger Granité

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

-or-

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

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Two Hundred and Forty Eight Dollars Per Person
Paired Wines: One Hundred and Eighty Dollars Per Person
(Beverage, Tax and Gratuity Not Included)