

Please note: All menus are provided as samples only. Information and prices are subject to change without notice.

Please request a current menu from restaurant management to ensure receipt of accurate content.

PROGRESSIONS

COLD STARTERS

Broccoli Salad	12
mozzarella, radish, dried apricot, grapefruit, butter lettuce, harissa honey mustard	
Arugula & Endive Salad	11
pomegranate, walnuts, pears, squash, brie, oak aged vinaigrette	
Artisanal Cheese Plate	6 / ounce
your choice of cheeses, individual accompaniments, warm baguette	

HOT STARTERS

Tuscan Bean Soup	9
confit tomatoes, rosemary croutons, pecorina cheese	
Crispy Arancini	13
butternut squash, goat cheese, salsa verde	
Kale Gratinee	12
idiababel cheese, pernod, caraway crisp, grilled baguette	

ENTREES

Roasted Tofu	21
squash puree, salsify, chanterelle, pear, vanilla gastrique	
Winter Fricassee	24
sunchoke, hen of the woods, Brussels sprouts, chestnut, truffle calvados butter	
Fresh Taglietelle Pasta	17
confit tomato, vermouth, black sesame, parmesan reggiano, fennel oil	
Creamy Farro	19
green apple, celery hearts, mostarda, broccolini, walnut pesto	

TASTING

FIRST

Heirloom Tomatoes	hijiki seaweed, yuzu, espelette chile <i>Heidseick Monopole 'Blue Top' Brut, Epernay, France NV</i>
Florida Mozzarella	vadouvan, fennel, pomegranate <i>Champagne Colet Brut, Ay, France NV</i>

SECOND

Crispy Arancini	butternut squash, goat cheese, salsa verde <i>Xavier Monnot Bourgogne, Burgundy, France 2008</i>
Roasted Salsify	autumn squash puree, pear, vanilla gastrique <i>Leth Gruner Veltliner Lagenreserve 'Steinagrund', Kremstal, Austria 2010</i>

THIRD

Fresh Taglietelle Pasta	confit tomato, vermouth, black sesame, fennel oil <i>Newton Unfiltered Chardonnay, Napa Valley, CA 2008</i>
Yellowfoot Chanterelles	potato, paprika, sherry coriander vinaigrette <i>Melville 'Estate' Pinot Noir, Santa Rita Hills, CA 2009</i>

FOURTH

Creamy Farro	green apple, celery hearts, mostarda, broccolini, walnut pesto <i>Bodegas Numanthia 'Termes', Spain 2008</i>
Winter Fricassee	sunchoke, brussels sprouts, chestnut, truffle calvados butter <i>Sequoia Grove Cabernet Sauvignon, Napa Valley, CA 2008</i>

FIFTH

Grilled Broccolini	smoked tomato, soft polenta, 20 year balsamic <i>Bell Syrah 'Canterbury Vineyard', Sierra Foothills, CA 2007</i>
King Trumpet Mushroom	aged cheddar, grilled cippolini onion, vin cotta <i>Honig Cabernet Sauvignon, Napa Valley, CA 2009</i>

SIXTH

Creme Brulee	green tea, gingersnap biscotti <i>Dow's 10 Yr. Tawny Port, Portugal</i>
Bread & Butter Pudding	chocolate, scotch, raisin, mocha crunch ice cream <i>Dow's LBV Port, Portugal 2005</i>

Per Person	55
Wine Flight	40
<i>We ask that the entire table participate .</i>	