

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
<b>COLD</b>		
<b>Heirloom Tomato Salad</b>		11
winter park dairy's florida tomme cheese, arugula pesto		
<b>Radish Crudite</b>		9
fava beans, crème fraiche, horseradish, aged soy sauce		
<b>Roasted Beet Salad</b>		17
local bleu sunshine cheese, fennel, hazelnuts, summer truffles, chianti vinegar		
<b>Artisanal Cheese Plate</b>	6 / ounce	
your choice of cheeses, individual accompaniments, warm baguette		
<b>HOT</b>		
<b>Seared Tofu</b>		10
seaweed 'caponata', sumac, tahini sesame vinaigrette		
<b>Potato Gnocchi</b>		13
sweet corn, tarragon, sherry truffle brown butter		
<b>Saffron Fideos</b>		9
basil, tomato, espelette chile, pistachio		
<b>Goat Cheese Risotto</b>		14
chanterelle mushrooms, tomatoes, fines herbes		
<b>ENTREES</b>		
<b>Summer Vegetable Fricassee</b>		18
crispy shallots, licorice herbs, harissa vinaigrette		
<b>Roasted Carrots</b>		17
carrot ginger puree, pea tendrils, tomatoes, tangerine 'grenoblaise'		
<b>Sweet Corn</b>		17
roasted tomato, bitter greens, coconut saffron puree		
<b>Grilled Tofu</b>		22
pistachio goat cheese terrine, black olives, artichoke, pepper aigre-doux		

		TASTING
<b>FIRST</b>		
<b>Seared Tofu</b>		seaweed 'caponata', sumac, toasted sesame vinaigrette <i>Bastianich Brut, Venezia Giulia, Italy 2007</i>
<b>Fava Bean Fritto Misto</b>		crème fraiche, horseradish, aged soy sauce <i>Jermann Pinot Grigio, Venezia Giulia, Italy 2008</i>
<b>SECOND</b>		
<b>Sweet Corn</b>		roasted tomato, bitter greens, coconut saffron puree <i>Newton 'Unfiltered' Chardonnay, Napa Valley, CA 2005</i>
<b>Summer Vegetable Fricassee</b>		crispy shallot, licorice herbs, harissa vinaigrette <i>Martinsancho Verdejo, Rueda, Spain 2007</i>
<b>THIRD</b>		
<b>Summer Truffle Risotto</b>	(10.00 supplement)	tuscan herbs, taleggio cheese <i>Masi Serego Alighieri 'Bello Ovile' Rosso di Toscana, Tuscany, Italy 2005</i>
<b>Potato Gnocchi</b>		sweet corn, tarragon, sherry truffle brown butter <i>E. Guigal Côtes du Rhône, France 2008</i>
<b>FOURTH</b>		
<b>Grilled Fennel</b>		black olive, artichoke, pepper aigre-doux <i>Antica Cabernet Sauvignon, Napa Valley, CA 2006</i>
<b>Marble Potatoes</b>		wild mushroom, salsa verde, violet mustard <i>Wild Horse 'Unbridled' Pinot Noir, Santa Barbara County, CA 2007</i>
<b>FIFTH</b>		
<b>'Gateau Basque'</b>		petit basque sheep's milk cheese, smoked cherry, brick dough <i>Jorge Ordóñez &amp; Co. 'Victoria' Moscatel, Malaga, Spain 2005</i>
<b>Bleu Sunshine Local Cheese</b>		lemon poppy seed bread, raisin fennel relish, licorice root <i>La Fleur d'Or Sauternes, France 2006</i>
<b>SIXTH</b>		
<b>Chocolate Sponge Cake</b>		mango curd, saffron caramel, almond, coconut sorbet <i>Les Clos de Paulilles Banyuls, France 2006</i>
<b>Brown Butter Peach Tart</b>		rouge et noir brie, hazelnuts, lavender honey, basil <i>Lustau Solera Reserva 'Los Arcos' Dry Amontillado, Jerez, Spain</i>

Consuming raw or undercooked vegetables and eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician.

*A 20% Gratuity will be added to parties of six or more.*

Per Person 55  
Wine Flight 35  
*We ask that the entire table participate .*