



Signature Tasting Menu

Amuse-Bouche of the Day

Wine Director's Pick

Vermont Tenderloin of Beef Carpaccio, Horseradish Chantilly, Worcestershire Gastrique

Cerasuolo di Vittoria, Feudo di Santa Tresa, Sicily 2008

Maine Lobster, Mango and Cilantro Salad

Riesling Spatlese, Gunderloch "Diva", Germany 2009

**Squab and Foie Gras a la Presse, Butternut Squash Puree,
Pickled Shallot Confit, Squab Jus**

Cabernet Franc, Olek-Mery "Cuvee des Tireaux", Chinon 2003

Essence of Veal with a Veal and White Truffle Dumpling

**Roasted Baby Rack of Lamb, Grilled Eggplant, Sunchoke Puree,
Sweet Onion Jam, Pomegranate Glaze**

Patelin de Tablas Rouge, Tablas Creek, Paso Robles 2010

Baked Alaska, Vanilla Sponge, Home Made Ice Cream, Fresh Berries

Banyuls, Domaine La Tour Vieille, France 2006

Graham Gill, Executive Chef

Daniel Pisarczyk, Restaurant Manager/Wine Director

Eighty Eight Dollars per Person

Wines Paired to Accompany Signature Menu - Fifty Seven Dollars

