

# Five Course Tasting Menu

## AMUSE BOUCHE

### CANNELLINI BEAN SOUP

Smoked Ham Hocks, Savoy Cabbage, Grain Mustard  
Salted Pretzel

*Clarendelle, Sauvignon Blanc-Semillion, Bordeaux 2016*

### VANILLA POACHED BARTLETT PEARS

Compressed Endive, Rogue River Bleu Cheese  
Walnut Shortbread

*Wysling, Marsanne, WA 2013*

### APPLEWOOD SMOKED SABLEFISH

Salt-Roasted Garnet Yams, Honey Quince, Swiss Chard  
Brown Butter Chestnuts

*Saintsbury, "Carneros," CA 2014*

### MAD HATCHER POULET BLUE CHICKEN & DUMPLINGS

Caramelized Onion Pierogis, Celery Root  
Honeycrisp Apple Sausage

*Nicolas Potel, Bourgogne Rouge, France 2015*

### CARAMELIZED BANANA PROFITEROLES

Hazelnut Bavarian Cream, Brown Butter Toffee  
Whipped Maple Syrup

*Plantation Pineapple Rum*

## MIGNARDISES

FIVE COURSE MENU 95

WITH WINE PAIRINGS 130