

Five Course Tasting Menu

A Taste of Time & Place

Amuse Bouche

MANILA CLAM CHOWDER

Sea Urchin, Salsify Cream, Caramelized Bone Marrow

Starmont "Napa Valley," Chardonnay, California 2015

CHANTERELLE SALAD*

Soft Boiled Quail Egg, Bacon Lardons, Walnut Dressing

DeLille, Roussanne, Washington 2016

BUTTER-POACHED BLACK COD*

Grilled Escarole, Heirloom Buckwheat Grits, Smoked Buttermilk Broth

Nicolas Potel, Pinot Noir, France 2016

GRILLED QUAIL

Pickled Beet Coulis, Grilled Porcini, Chestnut Sauce

Allegrini "La Grola," Corvina Blend, Italy 2014

APPLE TARTE TATIN

Spiced Kabocha Squash Ice Cream, Bee Pollen-Pecan Florentine

Rare Wine Co. "Boston Bual" Madeira, Portugal

Mignardises

FIVE COURSE MENU 95

WITH WINE PAIRINGS 130

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.

An 18% taxable service charge will be added to parties of 6 or more.
100% of the service charge will be distributed to service personnel.

Five Course Menu Léger

A Taste of Time & Place

Amuse Bouche

OXBOW FARM BUTTERNUT SQUASH SOUP Sage Oil, Walnut Pistou, Pomegranate

Buty, Semillion/Sauvignon Blanc/Muscadelle Washington 2015

GRILLED PORCINI Preserved Lemon, Escarole, Cipollini, Smoked Shallot Vinaigrette

Domäne Wachau, Grüner Veltliner, Austria, 2015

WINTER TRUFFLE RISOTTO Parmigiano Reggiano

Villadoria "Bricco Magno," Nebbiolo, Italy 2014

PAN-SEARED PANISSE Charred Rapini, Castelvetrano Olives, Toasted Almonds, Chickpea Broth

áMaurice "Fred," Syrah, Washington 2013

VANILLA YOGURT SORBET Grilled Pineapple & Granola

2015 Owen Roe "The Parting Glass," Viognier, Washington

Mignardises

FIVE COURSE MENU 75 WITH WINE PAIRINGS 110

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