



Chef Christian Frangiadis Tasting Menu

CARNIVORE
Friday, May 10th, 2019

FIRST COURSE

Sweetbreads

*trotter, chicken and mushroom terrine, pickles,
port gelée, brunoise lacto plums*
Binner "Les Camp Des Alouettes" 2016 Riesling

SECOND COURSE

Ceviche

chicharrónes, rocoto crème, crostini
Comte Lufond 2017 Sancerre

THIRD COURSE

Fresh Escargot

*goat brie, roquefort, croissant, tomato broth,
herb butter*
William Fevre "Champs Royaux" 2017 Chablis

FOURTH COURSE

Halibut

*rye noodles, koji black shallot mushroom broth,
truffle crème*
Château De Mersault 2015 Borgogne Blanc

FIFTH COURSE

Roast Pressed Dry Aged Duck Breast

mango-chili honey, braised leeks, mustard fruits
Kutch 2014 Pinot Noir

SIXTH COURSE

Bison Tenderloin

*smoked root vegetables, goose prosciutto
& kamut arancini, burgundy reduction*
Arnot-Roberts 2017 Syrah

DESSERT

Salted Caramel Tartlet

malted ice cream, pretzel granola, black currant
Henriques & Henriques Rainwater Madeira

Sommelier Selection Wine Pairing \$50

Chef Christian Frangiadis
General Manager Sean D. Enright
Sous Chef Rocco Caniglia
Wine Director Olivia Lindstrom
Pastry Chef Kevi Furgason
Charcutier Timothy Riesmeyer
Chef de Partie Marilu Castro Adames
Gardener Jonathan Corey



Chef Christian Frangiadis Tasting Menu

VEGETARIAN
Friday, May 10th, 2019

FIRST COURSE

Local Asparagus

*gremolita, lacto fermented tomato butter sauce,
maitake powder*
Sohm + Kracher 2013 Grüner Veltliner

SECOND COURSE

Forest Mushroom & Leek Tartlet

rye pastry, chèvre, beet catsup
Birichino 2018 Cinsault Pétillant Naturel

THIRD COURSE

Souffle Mini Omelette

tom cheese fondue, lettuce- pea puree
Saltare Sparkling Chardonnay & Pinot Noir

FOURTH COURSE

Poached Egg

*rye noodles, koji black shallot mushroom broth,
truffle crème*
Château De Mersault 2015 Borgogne Blanc

FIFTH COURSE

Black Garlic-Gouda Custard

dosa, tomato powder
I Fabbri 2017 Chianti CClassico

SIXTH COURSE

Pierogi

*purple potatoes, caramelized onion, escarole,
black garlic, eggplant marmalade,
tomato water, butter*
Olivier Riviere 2015 Gabaxo Rioja

DESSERT

Pistachio Semifreddo

blackberry compote, chocolate shortbread, lemon
Apianae 2013 Moscato Del Molise

Sommelier Selection Wine Pairing \$50

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