



Foie Gras

Basil, Cassis, Chicken Skin

King Crab

Heart of Palm, Sorrel, Lobster Jus

Boston Mackerel

Daikon, Olive, Bergamot

Dry Aged Beef

Caramelized Onion, Watercress, Sauce Groseilles au Raifort

Winnimere

Brown Butter, Honey, Citrus

Pineapple Napoleon

Rum, Coconut, Lime

125

Pairing 90 | 150

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

*Jon Cichon- Executive Chef
Eric Leveillee- Chef de Cuisine*