



February 10, 2020

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Amuse Bouche

***Oyster on the Half Shell***  
*champagne - pear mignonette*

***Cheese & Apricot Tartlet***  
*puff pastry vol-au-vent, apricot gelee, micro cilantro*

**Pinot Blanc, Alsace, 2017**

Course 2

***Diver Scallop***

*seared U10 scallop, peach-bacon-poblano jam,  
Urban Farms lettuce, Marcona almonds,  
breakfast radish, white peach vinaigrette*

**Pinot Gris Reserve, Alsace, 2016**

Course 3

***Lamb Lollipops***

*Mesquite grilled New Zealand lamb rack,  
smoked strawberry & raspberry balsamic reduction,  
roasted carrot puree, sautéed swiss chard*

**Pinot Noir Reserve, Alsace, 2016**

Course 4

***Faroe Island Salmon***

*seared salmon, Alsace onion tartlet,  
trumpet mushroom, mushroom glace, thyme oil*

**Grand Cru Geisberg Vignoble du Couvent  
de Ribeauville Riesling, Alsace, 2013**

Course 5

***Duck Breast Ramen Bowl***

*Culver Farms seared breast, lychee glaze,  
white veal bone stock white dashi broth with  
Asian vegetables, ramen noodles & fresh herbs*

**Cuvee des Seigneur's de Ribeaupierre  
Gewürztraminer, Alsace, 2011**

Dessert

***Baked Pear A La Mode***

*cinnamon & brown sugar baked Bartlett pear,  
Cardamom vanilla ice cream, salted caramel*

**Poire William "Grande Reserve" William Pear Brandy**