

# CHEF'S TASTING MENU

Winter 2011

**\*RAW HAMACHI & SEARED HUDSON VALLEY FOIE GRAS**

*(served raw)*

*with Glazed Daikon, Radish Syrup and Micro Red Mustard Greens*

*(\$10 supplement to 3-course menu as a first course)*

*Palomino Fino, Bodegas Dios Baco, "Oloroso" Jerez, Spain*

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**YUKON GOLD POTATO WRAPPED LOCAL STRIPED BASS**

*with Wilted Baby Spinach, Parsnip Purée and Red Wine Sauce*

*Chardonnay, The Old Field, 2008 Southold, NY*

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**CRISPY CONFIT OF FRESH BACON**

*with Chanterelle Mushrooms, Brussels Sprouts, Smoked Bacon and Black Beluga Lentils*

*Merlot/Cab. Franc, Lenz, "Bon Appétit" 2005 Peconic, NY*

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**\*STRIPLOIN OF SILVER FERN FARM'S GRASSFED BEEF**

*(cooked to your liking)*

*with Brasied Beef Tortelloni, Swiss Chard and Fresh Black Truffle*

*Syrah, Dom. Bassac, 2010 Languedoc, France*

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**CHESTNUT SOUFFLÉ**

*with Brandy Custard*

*Grenache Blanc/Roussanne, Bonny Doon, Vinferno 2008, Santa Cruz, CA*

125.

Tasting Size Wine Pairing

30.

**The Tasting Menu requires participation by the entire table.  
No substitutions, please!**