

*AMUSE*

**BEAUSOLEIL OYSTER\***

OSTERIA CAVIAR

*FIRST COURSE*

**SUNCHOKES SOUP\***

MELTED FENNEL, MAINE LOBSTER  
WHIPPED GOAT CHEESE

*SECOND COURSE*

**SEARED FOIE GRAS\***

POACHED PEAR, PISTACHIO  
BROWN BUTTER BRIOCHE

*THIRD COURSE*

**STONINGTON BAY SCALLOP\***

ABALONE MUSHROOM, CAULIFLOWER  
CRAB-BÉARNAISE

*FOURTH COURSE*

**PRIME RIBEYE CAP\***

CRISPY BONE MARROW, CELERIAC  
BORDELAISE

*DESSERT*

**STRAWBERRY SHORTCAKE\***

ROASTED STRAWBERRY, VANILLA CREMEUX  
CHAMPAGNE SORBET

*RECOMMENDED WINE PAIRINGS*

**JEAUNAUX-ROBIN L'ECLATS**

CÔTE DE BLANCS, CHAMPAGNE, FRANCE  
NV

**LADOUCETTE (SAUVIGNON BLANC)**

POUILLY-FUME, LOIRE VALLEY, FRANCE  
2015

**ROYAL TOKAJI '5 PUTTONYOS'**

TOKAJ, HUNGARY  
2013

**MARCEL LAPIERRE 'RAISINS GAULOIS'**

MORGON, BEAUJOLAIS, FRANCE  
2017

**MT. BRAVE (CABERNET SAUVIGNON)**

MT. VEEDER, NAPA VALLEY, CALIFORNIA  
2014

**ELIO PERRONE 'SOURGAL'**

MOSCATO D'AST, PIEDMONT, ITALY

**TASTING MENU \$135 PER GUEST. WINE PAIRINGS \$75 PER GUEST**

**\*THESE ITEMS ARE OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORN ILLNESS.**