

7 COURSE TASTING MENU

\$70 & \$30 Wine Pairing

1st Course

Fresh North Carolina Jumbo Lump Blue Crab
Sweet Potato Puree/ Brussels Sprouts Leaves/
Liquid Nitrogen Butter Powder/ Organic Micro Greens
Prochaine, Chardonnay, 2009, France

2nd Course

Beef Carpaccio
Organic Sunchoke, Asparagus, & Potato Salad/
Dijon & Organic Hay Ice Cream
Elk Cove, Pinot Gris, 2010, Willamette Valley, Oregon

3rd Course

Local Rockfish
Handmade Potato & Olive Gnocchi/ Organic Braised Fennel/
Organic Root Spinach/ Braised Hand Turned Artichokes/
Roasted Shallots/ Organic Sunchoke Saffron Sauce
Pennywise, Pinot Noir, 2009, Sonoma, California

Supplement \$12

Hudson Valley Seared Foie Gras "Smores"
Sweet Potato & Homemade Marshmallow Napoleon/ White
Chocolate Grand Marnier Sauce/ Graham Cracker Tuile

4th Course

Faroe Island Sustainable Salmon
Organic Quinoa/ Local Sweet Potatoes/ Soy Beans/
Organic Baby Carrots/ Parsnip & Squid Ink Sauce
Bella Glos "Meomi," Pinot Noir, 2008, California

5th Course

Scallop & Braised Pork Belly
Smoked Tomatoes, Organic Celery Root, & Roasted Potatoes/
Truffle Celery Root Puree/ Truffle Demi Glace
Cline, Syrah, 2009, Sonoma, California

6th Course

Maple Pecan Glazed Pork Tenderloin
Organic Barley/ Roasted Butternut Squash/ Organic Mushrooms/
Cherry Demi Glace
Pellegrini, Cabernet Sauvignon, 2009, Alexander Valley, California

7th Course

White Chocolate, Tarragon, & Lobster Push Pop
Tabali, Late Harvest Muscat, 2009, Mendoza, Argentina