

RESTAURANT WEEKEND

Three Course Tasting

\$55

Add wine pairings for an additional \$25

FIRST COURSE

Endive Salad

*Confit Orange, Honey Crumble, Black Cambozola Cheese
Poached Pear, Walnut, Sherry Vinaigrette*

Viognier, Freemark Abbey, Napa, California

OR

Hudson Valley Foie Gras "Nougat"

Compressed Mango, Quatre Épices Caramel, Mixed Greens

Moscato d'Asti "Sourgal", Elio Perrone, Piedmont, Italy

SECOND COURSE

Prosciutto Wrapped Saddle of Rabbit

*Spinach Mousseline, Jerusalem Artichoke
Root Vegetable "Cassoulet", Bacon Jus*

Syrah, Luca Winery, "Laborde Double Select", Uco Valley, Argentina

OR

Uovo Ravioli

*Soft Poached Yolk, Roasted Eggplant, House-made Ricotta
Tomato and Parmesan Consommé*

Chianti Classico, Castello di Bossi, Tuscany, Italy

THIRD COURSE

Apple Three Ways

Apple Mousse, Apple Confit, Spiced Apple Cake

OR

Tropical Entremet

Pineapple, Mango, Coconut

Jurancon, Charles Hours "Clos Uroulat", France