



Chef's Tasting Menu May 30th – June 2nd

Amuse Bouche

Chimney Park's Classic Ricotta Cheese Gnudi

Steamed Cheese Dumplings, House-made Boudin Blanc & Crisp Ham

Cajun Tomato Beurre Fondue

Domaine de la Solitude, White Blend, Côtes du Rhône, 2017

Or

Sashimi Grade Hamachi Crudo

Lemon, Olive Oil, Garden Chive Crema, Keluga Caviar

Pickled Pearl Onions, Fingerling Potato Chips

Pommery, Brut Royal, Reims, Champagne, N.V.

Hudson Valley Foie Gras Torchon "PB&J Sandwich"

(\$15 additional course supplement)

Toasted Brioche, Raspberry Jam, Peanut Brittle

Schieferkopf, Riesling, Alsace, 2012

Chef's Selection of Croft Family Farm Greens

Summer Vegetables, Manchego Cheese, Sherry Vinaigrette

Poggerino, Sangiovese, Chianti, 2015

Or

Maine Lobster Bisque

Blue Lump Crab, Paprika Oil, Chives

Glatzer, Grüner Veltliner, Austria, 2017

Mushroom Crusted Alaskan Halibut

Gnocchi "Parisienne," Swiss Chard, Hazel Dell Mushrooms

Hazelnut-Truffle Demi

Kosta Browne, Pinot Noir, Sonoma Coast, 2016

Or

Prime Holstein Beef Filet Mignon

Potatoes Fondant, Asparagus, Charred Onion, Marinated Tomatoes, Bearnaise

Inglénook, Cabernet Sauvignon, Rutherford, 2015

"Death by Chocolate"

Chef's Selection of Belgian Chocolate Delights

Ferreira, "Donna Antonia", 20 Year Tawny Port, Porto

Or

Grand Marnier Sponge Cake

Vanilla Custard, Toasted Pistachio, Poached Turkish Apricots

Clos Dady, Sauternes, 2015

5 Courses Fixed Price, \$90. Vegetarian & Aversions on Request. Wine Pairings, Additional \$50