



10 YEAR ANNIVERSARY DINNER

BY CHEF LAURENT TOURONDEL

AN EPICUREAN SEVEN-COURSE PAIRING FEAST OF THE SENSES

AMUSE BOUCHE

YELLOWTAIL / GRATED LIME / ORANGE CONFIT /
OSSETRA CAVIAR
NICOLAS FEUILLATE, BRUT, CHAMPAGNE 2008

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BRUSSELS SPROUTS & SALSIFY SALAD

PANCETTA / CIPOLLINI ONION / HAZELNUTS
PINE RIDGE, CHENIN BLANC-VIOGNER, NAPA VALLEY 2004

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LEEK & RICOTTA AGNOLOTTI

SAGE BROWN BUTTER / SHAVED WINTER BLACK TRUFFLE
CASTELLO BANFI "FONTANELLE", CHARDONNAY, TOSCANA 2014

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BRANZINO

MUSHROOM DUXELLE / SWISS CHARD / MEYER LEMON BROTH
DOMAINE DROUHIN, PINOT NOIR, DUNDEE HILLS 2014

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SPICED DUCK BREAST

SAUTEE FOIE GRAS / FARRO / RED CABBAGE /
KALE / QUINCE MOSTARDA
DESCENDIENTES DE J. PALACIOS, "PETALOS" BIERZO 2014

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CHESNUT STEAMED MERINGUE

NUTS & DRIED FRUIT MENDICANTS

BANANA & GRAPEFRUIT CREPE SOUFFLE

LIME FROZEN YOGURT
ROBERT MONDAVI, MOSCATO D'ORO, NAPA VALLEY 2014