



June 29th - July 2nd

First

**Kona Kampachi, Barrel Aged Fish Sauce, Lemongrass, Preserved Lime, Parsnips,
Wasabi Root, Chili Oil, Agretti**

Deviation Road, Brut, NV, Adelaide Hills, Australia

Second

**New Bedford Scallops, Spring Peas, Morel Mushrooms, Saffron, Black Truffle, Pea
Sprouts, Lemon-Basil Oil**

Köfererhoff, Muller-Thurgau, Valle Isarco, Alto Adige, 2019, Italy

OR

**Grilled Octopus, Squid Ink, Sweet Pepper Custard, Egg Yolk Confit, Parmigiano-
Reggiano, Marcona Almond Gremolata, Frisee**

Bodegas Avancia, Godelleo, Valdeorras, 2020, Spain

Third

**Pork Belly Confit, Dixon Melon, Red Onion Caramel, Beet Tuille, Melon Radish,
Arugula, Charred Sweet Onion**

Domaine Du Clos du Fief, "Julienas", Beaujolais, 2020, France

Main

**Dry Aged Long Island Duck Breast, Yuzu Marmalade, Huckleberries, Ice Wine
Vinegar, Wild Leeks, Fingerling Potatoes, Fiddlehead Ferns**

Devona, Pinot Noir, Willamette Valley, 2018, Oregon

OR

**Bison Tenderloin, Porcini Mushrooms, Humboldt Fog, Sage, Dauphine Potatoes,
Broccoli Rabe**

*Grammercy Cellars, Lower East Side, Cabernet Sauvignon, Columbia Valley, 2016,
Washington*

4 course menu 95

Wines paired 60

Menu by Executive Chef/Owner: Andy Blanton & Chef de Cuisine: Steen Turner

*Please note there is an 18% service charge for tables of 2 or less, 20%
for tables of 3 or more*

Vegan & Vegetarian Tasting available upon request