

SUMMER PRIX FIXE

WEEK OF JULY 8TH

RATATOUILLE

TOMATO JAM | BALSAMIC

Hugel Pinot Blanc, Alsace, France

SAFFRON ARANCINI

FENNEL SOUBISE | PECORINO

Bodegas Borsao "Tres Picos", Priorat, Spain

HALIBUT

FOIE GRAS ORZO | APRICOT PURÉE | TOASTED ALMOND

Schlossgut Diel, Nahesteiner, Kabinett Riesling, Nahe, Germany

DUCK BREAST

CORNBREAD WAFFLE | HOT HONEY BUTTER | BLACKBERRY GASTRIQUE

Cameron Pinot Noir, Ribbon Ridge, Oregon

WHITE CHOCOLATE SEMIFREDDO

RASPBERRY | MELBA SAUCE | CHAMBORD TUILE

Sineann "Sweet Sydney" Late Harvest Zinfandel, Columbia Valley, Washington

CHEF DE CUISINE: CAMERON RICHARDSON

WHOLE TABLE COMMITMENT REQUIRED

NO SUBSTITUTIONS

125 PER PERSON

+ 40 PER PERSON FOR WINE PAIRING

