

SUMMER PRIX FIXE

WEEK OF SEPTEMBER 3RD

FOIE GRAS MOUSSE

ONION JAM | BROWN BUTTER TOAST

Patrick Bottex 'La Cueille' N.V., Bugey-Cerdon, France

CITRUS FENNEL SALAD

RADICCHIO | GRAPEFRUIT | ORANGE

H&M Hofer, Grüner Veltliner, Kirchlissen, Austria

HALIBUT

SMOKED TOMATO | COUSCOUS

Sea Sun Pinot Noir, Monterey, California

RABBIT "POT PIE"

MIREPOIX | RABBIT JUS | CONFIT

Château Canon Montségur, Canon-Fronsac, France

GOAT CHEESE CHEESECAKE

CRANBERRY COMPOTE | ALMOND ORANGE FLORENTINE

Morgadío Albariño, Rías Baixas, Spain

CHEF DE CUISINE: CAMERON RICHARDSON

WHOLE TABLE COMMITMENT REQUIRED

NO SUBSTITUTIONS

125 PER PERSON

+ 40 PER PERSON FOR WINE PAIRING

