



Menu

Thursday March 13, 2014

First Course

Atlantic Sword Escabeche
Saffron Potato, Abequina Olive Oil Drizzle, Pedro Ximenez Sherry Vinegar
Jamieson Ranch Sauvignon Blanc, Napa '13

Second Course

Crisp Sweetbreads, Berkshire Pork Tenderloin, Roasted Carrot, Wild Berry Paint
Reata Chardonnay, Carneros '12

Third Course

Hudson Valley Duck Confit, Rigatoni Pasta Opal Mustard Cream
Reata Three County Pinot Noir Monterey/Sonoma/San Benito '12

Fourth Course

Slow-braised Beef Short Ribs, Soft Polenta, Wilted Greens
Whiplash Red, California '11

After Dinner Course

Artisanal Cheese Tasting
Jamieson Ranch Cabernet, Napa '11

\$155.00 per person, (inclusive of gratuity) plus tax.

Menu subject to change.