

CHEFS TABLE

MAY, 2017

Chilled Minted Pea Soup

lemon cream, North Carolina crab cake

Autreau, Blanc de Blanc, Champagne Brut, Epernay, France NV

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Variation of Zucchini

basil, fresh mozzarella, crispy zucchini flower

Hetzolo, Dry Furmint, Tokaji, Hungary 2012

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Lemon Sole Paupiette

braised artichokes, ramp pesto

M. Chapoutier “Les Meysonniers”, Crozes-Hermitage Blanc, Rhone, France 2010

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Roasted Wagyu Beef Culotte “Rossini”

asparagus, foie gras, black truffle

Shafer “One Point Five”, Cabernet Sauvignon, Napa Valley, California 2013

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Caramelized Pineapple Croquant

coconut sorbet

Maculan “Dindarello”, Moscato, Veneto, Italy 2012