

CHEFS TABLE

JULY, 2017

Sweet Corn Flan

lardons, chanterelle

Barone Pizzini “Animante”, Franciacorta, Lombardy Italy NV

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Sautéed Foie Gras

grilled peach chutney, cashew brittle

Dr. Lippold, Sparkling Riesling, Mosel, Germany 2013

+

Grilled Prawn

Australian truffle, watercress salad

William Fevre “Champs Royaux”, Chablis, Burgundy 2015

+

Seared Long Island Monkfish

hummus, Moroccan carrots

Miura, Santa Lucia Highland, California 2015

+

Lavender-Honey Poached Heritage Chicken Breast

thigh a la Financière

Bodegas Valduero “Riserva”, Rivera del Duero, Spain 2010

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White Chocolate Mousse

cherries, finger lime

Castello Sonnino, Vin Santi del Chianti, Tuscany, Italy 2008