

CHEFS TABLE

NOVEMBER 2017

Chestnut Soup

Chantarelle, Brown butter foam, Prosciutto Chips

Barone Pizzini – “Animante” – Franciacorta, Italy N.V

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Olive Oil Poached Stripped Bass

Butterball Potato, Caviar, Sea Beans

*Foundry Vineyards – “White on White” – Viogniere, Rousanne, Marsanne, Chardonnay – Walla Walla Valley, Washington, USA
2014*

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Braised Rabbit & Foie Gras Ravioli

Parmesan Cream, Black Truffle

Domain Bouchet – “Le Sylph” – Cabernet Franc – Saumur, Loire Valley, France 2013

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Chipotle-Coffee Rubbed Venison Loin

Parsnip-Apple Puree, Roasted Root Vegetables

Caymus – “Emmolo” – Merlot, Napa Valley USA 2015

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Pumpkin Mousse

Pepitas Brittle, Pomegranate

Ca’dei Mandorli – “Le Donne dei Boschi” – Brachetto dei Aqi – Piedmont, Italy 2014