

# *Fall Tasting Menu*

## *Pumpkin Bavarois*

AUTUMN GOURD HASH, SUGAR PIE PUMPKIN PUREE, APPLE,  
AMERICAN STURGEON CAVIAR

*CIDER, BLUE BEE "ARAGON 1904," RICHMOND, VA*

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## *Coddled Egg*

ROASTED MATSUTAKE MUSHROOM, PINK OYSTER MUSHROOM, BRIOCHE,  
IKURA ROE

*SANTENAY "LES BRAS," JEAN-MICHEL GUILLON & FILS, BURGUNDY, FRANCE 2010*

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## *Maine Lobster*

HAMAKUA FARMS HEART OF PALM, PICKLED PINEAPPLE, TAMARIND SAUCE

*PETIT MANSENG, MICHAEL SHAPS, MONTICELLO, VA 2015*

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## *Long Island Crescent Duck*

WHITE COCO AND ADZUKI BEANS, FERMENTED PEARS,  
KOHLRABI AND MICRO RADISH SALAD

*MERLOT/CABERNET "SIR THOMAS CULLINAN," REMHOOGTE, STELLENBOSCH,  
SOUTH AFRICA 2012*

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## *Pears*

ORELYS GANACHE, PEAR MOUSSE, SPICED BREAD CRISP

*MADEIRA, BROADBENT BOAL 10 YEAR*

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FIVE COURSE TASTING MENU 95.  
WITH SUGGESTED WINE PAIRINGS 160.