

Chef's 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*

ORCHARD MOREL MUSHROOM, MANGALICA HAM, BRIOCHE, IKURA ROE  
*SANTENAY "LES BRAS," JEAN-MICHEL GUILLON & FILS, BURGUNDY, FRANCE 2010*

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Seared Scallops

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 2013*

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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.