



March 21, 2019

Passed Hors D'Oeuvres

Caviar Oyster

Sauce Gribiche

Smoked Salmon Roe

Potato Gaufrette, Crème Fraiche

Blanc de Blanc 2015

Amuse-bouche

Brandt Farms Beef Tartare

Black Truffle, Toasted Levain

Blanc de Blanc 2015

Seared Sea Scallop

Potato Mousseline, Crispy Chicken Skin, Natural Jus

J Schram 2009

Spanish Octopus

Braised Pork Belly, Porcini, Celery Root

Brut Rose 2016

Family Reserve Rib Eye

King Trumpet Mushrooms, Charred Scallion,

Short Rib Stuffed Yukon Potato, Beef Jus

J Davies Cabernet 2015

“Creamsicle”

Brown Butter Pound Cake, Vanilla Ice Cream,

Candied Kumquats, Toasted Almond

Cremant Demi Sec