

# ***Chef D'Amico's Prix Fixe Menu***

***Six-Course Menu · \$175 Per Person***

***Wine Pairing · \$75 Per Person 3oz per course***

## ***Amuse Bouche***

*A seasonal tasting from the kitchen.*

## ***First Course***

***Fruit Wood Smoked Salmon & Peekytoe Crab Timbale, Dill Remoulade Sauce***

*Smoked salmon timbale filled with Peekytoe crab, Malossol Osetra caviar and dill Remoulade sauce.*

***Rosé "Côtes du Rhône", Domaine De La Solitude, Southern Rhône Valley, France, 2023***

## ***Second Course***

***Cream of Wild Mushroom Soup, Duck Confit***

*A bowl of seasonal wild mushroom soup served with mushroom brunoise topped with duck confit drizzled with Italian truffle oil, garnished with micro greens.*

***Bourgogne Rouge "Oka", Domaine Arlaud, Burgundy, France, 2023***

***Maine Diver Sea Scallop & Himalayan Morel Mushrooms En Croûte***

*Maine diver sea scallop baked in its natural shell filled with "Himalayan" morel mushrooms, and herb butter, wrapped in puff pastry.*

***The Sancerre "Les Grands Monts", Isabelle Garrault, 2023***

***Carpaccio of A-5 Wagyu Beef, Himalayan Morel Mushrooms & Comté Cheese, \$35***

*Thin slices of raw wagyu beef with sautéed Himalayan morel mushrooms, garlic, shallots & Plugrá butter, finished with a sunny side up quail egg, Comté cheese & toast points.*

***Super Tuscan "Al Passo", Tolaini, Tuscany, Italy, 2021***

## ***Third Course***

***Homard et Saint-André en Croûte***

*Maine lobster and Saint-André cheese wrapped in puff pastry, baked, with a black currant sauce.*

***Riesling "Erdener Treppchen" Kabinett, Max Ferd. Richter, Mülheimer Sonnenlay, Germany, 2022***

***Bronzini Poêlé, Gremolata, Sauce au beurre de Verjus***

*Seared Bronzini filet served over caramelized fennel and roasted fingerling potatoes, finished with a Plugrá Meyer lemon Verjus butter sauce and Gremolata, pickled fennel.*

***Cassis "Blanc", Domaine du Bagnol, Provence, France, 2023***

***Raviolis de Homard à la Sauce au Beurre de Truffe***

*Egg pasta raviolis filled with Maine lobster topped with broiled Scampies and served with a truffle butter sauce garnished with shaved Parmigiano-Reggiano cheese.*

***Soave, Cantina di Gambellara Monopolo, Gambellara DOC, Italy, 2023***

## ***Fourth Course***

***Filet de Flétan, Croûte à la Truffe, Sauce au Beurre aux Herbes***

*North Atlantic Halibut filet, sautéed, truffle and pine nut herb crust, grilled artichoke hearts, roasted leek mousseline, sauced with an herb butter sauce, and fried leeks.*

***Chablis "Vaudon", Joseph Drouhin, Burgundy, France, 2022***

***Tournedo of Beef, Duck Confit & Himalayan Morel Mushroom Glace de Viande***

*Grilled tournedo of beef, herb risotto, duck confit, morel mushroom glace de viande.*

***Gran Vin de Bordeaux "Milio VVS", St. Émilion, Bordeaux, France, 2021***

***Roasted Australian Lamb Chop Provençale, Glace de Viande***

*Roasted Tomato, Fine Herbs, Lamb Demi-Glaze.*

***Provence Rouge "Les Baux de Provence", Mas de Gourgonnier, Les Baux de Provence, France, 2022***

## ***Fifth Course***

***Dessert du Jour***

*Choose a dessert from our dessert menu.*

*or*

***Plateau de Fromages for Two, Montrachet Goat, St. Angel, English Stilton and Époisses, dates, Membrillo (quince paste) and almond/fig cake.***

***Pedro Ximénez "Solera 2027," Bodegas Alvear, Jerez, Spain***

## Amuse & First Course

### **Rosé "Côtes du Rhône", Domaine De La Solitude, Southern Rhône Valley, France, 2023**

*Pretty pale rose-petal color with a complex nose of wild strawberries and exotic fruits and a mouthful mingling with vivacity and roundness with aromatic notes of pink grapefruit and a good length. Blend: 40% Grenache, 40% Cinsault, 20% Syrah*

## Second Course

### **Bourgogne Rouge "Oka", Domaine Arlaud, Burgundy, France, 2023**

*Dark berry fruit aromas with nice intensity. Refreshing fruit flavours of red berries and pomegranate, some vanilla spice. Light acidity and persistence on the finish. 100% Pinot Noir*

### **The Sancerre "Les Grands Monts", Isabelle Garrault, 2023**

*A 100% Sauvignon Blanc white wine from the Loire Valley, France, known for its minerality, crisp acidity, and flavors of citrus and pear, reflecting its terroir of chalky soils and steep slopes. The wine is a traditional expression of Sancerre, with hand-harvested grapes from old vines fermented and aged in stainless steel tanks.*

### **Super Tuscan "Al Passo", Tolaini, Tuscany, Italy, 2021**

*Spicy notes of French oak rise above distinct aromas of cherry and berry. The palate has a backbone of Sangiovese, a roundness of Merlot and enhanced body from the oak. The fruit purity and varietal signatures are testament to the meticulous care given to the young vines. A blend of 85% Sangiovese and 15% Merlot, the grapes are hand-selected and destemmed before vinifying. 50% of the wine is fermented in oak fermenters, 50% in stainless steel tanks.*

## Third Course

### **Riesling "Erdener Treppchen" Kabinett, Max Ferd. Richter, Mülheimer Sonnenlay, Germany, 2022**

*A pure, slate-driven and phenolic nose with ripe, yellow-fleshed fruit aromas intermingled with notes of crushed rocks, lemon zests and herbs. Round and sweet on the palate, this is a savory, crystalline and vivacious.*

### **Cassis "Blanc", Domaine du Bagnol, Provence, France, 2023**

*A blend of Marsanne, Clairette and Ugni Blanc that creates a sublime medium bodied and crisp wine, with hints of stone and tropical fruits, cut by a nice mineral edge.*

### **Soave, Cantina di Gambellara Monopolo, Gambellara DOC, Italy, 2023**

*This Soave Classico is a beautifully crisp, dry white wine crafted from select hillside garganega parcels in this unique district. It delights with aromas of juicy peach and crisp apple, complemented by a mineral undertone of chalk and subtle hints of pear.*

## Fourth Course

### **Chablis "Vaudon", Joseph Drouhin, Burgundy, France, 2022**

*An unoaked Chardonnay. Fresh and fruity with floral, peach and citrus fruit aromas followed by mineral notes. Mineral, citrus and honey flavors. Rich and luscious palate with a long finish.*

### **Gran Vin de Bordeaux "Milio VVS", St. Émilion, Bordeaux, France, 2021**

*Pure St. Emilion. This bottling celebrates the richness of 21st century St. Emilion, the ancient home of the modern garagemovement. This limited edition series of hand crafted wines that are reflective of a specific place, philosophy, and winemaker. We are confident that this vineyard is the source of St. Emilion's next entry into the highest classification. 85% Merlot, 15% Cabernet Sauvignon, 2% Cabernet Franc.*

### **Provence Rouge "Les Baux de Provence", Mas de Gourgonnier, Les Baux de Provence, France, 2022**

*Aromas suggest Provencal lavender, thyme and rosemary, with plums and black raspberries enlivened with a pinch of white pepper. The mouth delivers spiced cherries and plums, with hints of ginger and bass notes of dark chocolate. Deliciously complex autumn warmer and a bottle that demands great food and great company. The bottle shape is a traditional Provencal style that the Cartier family has preserved; it looks great on the table. A blend of Syrah, Grenache, Cabernet Sauvignon, Carignan, Cinsault, Monastrell, and Mourvèdre. all tank made. 100% organic.*

## Fifth Course

### **Dessert du Jour**

*Choose a dessert from our dessert menu.*

*or*

*Plateau de Fromages for Two, Montrachet Goat, St. Angel, English Stilton and Époisses, dates, Membrillo (quince paste) and almond/fig cake.*

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