

3 September 2010

{STARTERS}

CHAMPAGNE & CAVIAR 1/8 oz Osetra Prime Galilee Malossal Caviar
& Laurent Perrier Brut L-P NV (Additional 15)

TOMATO SOUP lemon verbena, lovage

DAYBOAT SCALLOP fennel, honeydew, lavender

BABY OCTOPUS tomato, squid ink strozzapreti, Globe artichokes

CAMPO LINDO 63° EGG porcini, summer truffle, rice pudding

HUDSON VALLEY FOIE GRAS rhubarb, cherries, pistachio mandel bread
add 2 oz glass Picolit 12

{SALADS}

WATERCRESS pistachio, bing cherries, compressed peaches

BABY SPINACH pulled mozzarella, pecans, La Quercia Coppa

CRUMS HEIRLOOM TOMATOES avocado, watermelon, olive, mustard

{PLATES}

SOCKEYE SALMON beets, green beans, Nastursims, chanterelle mushrooms

YELLOW FIN TUNA cucumber, puffed rice, nuoc cham, cilantro

ALASKAN HALIBUT cauliflower, Beau Soleil mushrooms, marble potatoes, malt

CAMPO LINDO CHICKEN BREAST potato gnocchi, zucchini, squash blossom, sauce vierge

DUCK BREAST turnips, pickled blueberries, pumpernickel jus

DUROC PORK masa, cilantro, charred pineapple

DRY AGED RIB EYE French onion broth, fingerling potatoes, Musser's aged cheddar (Additional 8)

DRY AGED CÔTE DE BOEUF applewood grilled, Good Acres tomato salad, chitarra pasta
(additional for one 40; for two or more 30)

{DESSERTS}

SELECTION OF FARMHOUSE & ARTISANAL CHEESES

Grass Fields Farm's Fait Gras, Fraga Farm's Rio Santiam, Creamy Sexy Blue

CHOCO-CORN CRUNCH bittersweet ganache, cocoa kettle corn, hazelnut torte, corn sherbet

"BLACK FOREST" CAKE chocolate-kirsch sponge, torched cherries, milk chocolate cremaux, iced sweet cream

GOOD HUMOR BLACKBERRY BUCKLE mascarpone parfait, berry boba, angel food cake, blackberry sorbet

PASSION PAIN PERDUE pepper strawberries, passion brioche, strawberry fizz, maple~brown butter gelato

GRILLED "PEACH MELBA" raspberry parfait, peach custard, vanilla micro sponge, peach~buttermilk sorbet

LEMON POPPY SEED CAKE lemon curd, butter cake, crispy pudding, lemon-poppy sherbet

BERRIES N' CREAM FLAMBÉ elderflower liquor, pecans, ricotta crêpe gateau, sour cream gelato

HOUSEMADE SORBETS coconut, mandarin~vanilla, blueberry~tarragon, warm malted milk doughnuts

CHEF'S MENU

3 Courses 55 4 Courses 65 5 Courses 75 7 Courses 90 9 Courses 104

Executive Chef Debbie Gold

James Beard Foundation Best Chef Midwest 1999

Pastry Chef Nick Wesemann

General Manager/Wine Director Jamie Jamison

Restaurant Manager Erin Nelson

Please note that Consuming raw or undercooked foods may increase your risk of foodborne illness

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