

M É T I E R

CRISPY FEUILLE DE BRIC

Curry Cured Tuna Loin, Marinated Tuna Belly, Meyer Lemon Jam
Chicken Spice Hummus, Parsley-Caper Condiment, Mechouia, and Saffron Aioli
Domaine Huet, Chenin Blanc, Le Haut-Lieu, Vouvray, Sec, 2022

CHILLED MAINE LOBSTER SALAD

Hass Avocado, Mango, Toasted Sesame, Shaved Kohlrabi
and Roasted Lobster Vinaigrette
*Domaine Thibert, Chardonnay, Saint-Véran,
Champ Rond, Burgundy, France, 2020*

SLOW BAKED PAVE OF CURED SALMON

Creamed Leeks, Sauteed Gnocchi and Smoked Salmon Emulsion
Clos Ste. Magdeleine, Rhone Blend, Cassis, France, 2022

CRÈME FRAÎCHE PIEROGI

Caramelized Sunchoke Puree, Chanterelle Mushrooms, Leek Tataki
and Shaved Black Winter Truffles
*Deovlet, Pinot Noir, Sanford & Benedict Vineyard,
Sta. Rita Hills, California, 2020*

GRILLED ÉMINCÉE OF KUROGE BEEF

Crispy Potato Mille Feuille, Spiced Beets and Sweet Potato Chips
Mezcal Imperial Cream Ale, 7 Locks Brewing, Rockville, MD

PAN SEARED CALIFORNIA SQUAB

Roasted Brussels Sprouts, Fairytale Pumpkin and Cider Vierge
Mentridana, Garnacha, El Mentridano, Sierra de Gredos, Spain, 2022

MASALA CHAI

Black Tea Profiteroles, White Wine Poached Pear, Lemongrass Crème Chantilly,
Winter Spice Crumble and Cardamom Ice Cream
Donnafugata, Zibibbo, Passito di Pantelleria Ben Rye, Sicily, Italy, 2021