



Sunday Supper

MARCH 18, 2018

LITTLE GEM LETTUCES,
SHAFTS BLUE CHEESE, BACON AND DIJON VINAIGRETTE
Gobelsberg Grüner Veltliner, Kamptal, Austria 2016

PURÉE OF CAULIFLOWER SOUP,
CHARRED BROCCOLI AND PISTACHIO
Monte Londo Corvina, Veneto IGT 2016

SLOW ROASTED BRANDT FARMS NEW YORK,
WILTED MUSTARD GREENS AND YUKON GOLD POTATO GRATIN,
CARMELIZED SHALLOT JUS
Flora Springs Merlot, Napa Valley 2014

CHOCOLATE MOUSSE,
SALTED PEANUT CARAMEL AND CHOCOLATE CRUMBLE
Ramos Pinto Late Bottled Vintage, Porto, 2012V

\$48 Per Guest

\$25 Optional Wine Pairing