

TASTING MENU

105. per person

TEXTURES IN VEGETABLES
Winter Flavors

or

PEAR AND ENDIVE SALAD
Roquefort Mousse, Sauternes Mirror

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WILD MUSHROOM RISOTTO
Local Squash, Vacca Rosa Parmesan

or

TORTELLINI
Robiola Cheese, Swiss Chard, Prosciutto Crisp

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SEA BASS "A LA VERONIQUE"
Celery Textures, Pistachio-Truffle Vinaigrette

or

CASCO BAY COD
Brandade Mille-feuille, Persillade, Garlic Froth

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DAUBE OF BEEF
Carrots Vichy, Horseradish "Pillow"

or

HERITAGE PORK "PRESSE"
Celery Root, Gooseberry Mustard,

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LIQUID CHOCOLATE "TART"
Earl Grey Meringue, Confiture de Lait Sorbet

or

APPLE CONFIT
Pain Perdu, Vanilla-Hickory Ice Cream

Wine Pairings 65.