

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 Mustardo

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CHOCOLATE-HAZELNUT  
CROUSTILLANT  
Caramel Praliné Ice Cream

*or*

APPLE CONFIT  
Pain Perdu, Vanilla-Hickory Ice Cream

*Wine Pairings 65.*