

M I S T R A L
Chef's Tasting Menu

Available Sundays

Four Course 48 with Wine Pairings 75

Chicken Consommé*

Foie Gras Tortellini, Black Winter Truffles
2006 Château Tuilleries Sauternes (Bordeaux, France)

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Skillet Roasted Loup de Mer*

Haricot Vert, Red Grapes & Pancetta, Almond Sauce
2007 Riesling, 'Essence', S.A. Prüm (Mosel, Germany)

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Dry Aged Sirloin*

Celery Root Pureé, Bouquet of Winter Vegetables & Madeira
2006 Cabernet Sauvignon, Oberon (Napa, California)

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Baked Alaska

Black Raspberry, Vanilla and Meringue
NV Duval~Leroy Brut Rosé (Epernay)

New Menu Every Sunday

Please advise your server of any food allergies.

*Contains or may contain raw or undercooked ingredients.