

The Chef's Table

Spinach and Ricotta Blini

With gravled lax and smoked halibut

Thierry et Pascale Matrot Meursault Blanc, Chardonnay, Burgundy, France

Soup Trio

Sunchoke cream, asparagus consommé, tomato soup with basil foam

Cakebread Cellars, Chardonnay, Napa, California

Miso Brushed North Atlantic Black Cod

Sautéed baby corn, bok choy, parsnip purée, candied meyers lemon and carrot beurre blanc

Belle Glos, Pinot Noir Blanc, Rosé, "Oeil de Pedrix", Yorkville Highlands, California

Pink Roasted Beef Tenderloin

Black truffle spaetzle, asparagus, yellow baby carrots, and port wine reduction

Robert Mondavi Winery, Cabernet Sauvignon, Napa, California

Orange Crunch Parfait

With mascarpone fruit zabaglione

Chilled Disaronno, Amaretto Liquor