

1865

WINE CELLAR

FIRST COURSE

Smoked Duck - Cured and smoked duck breast, vanilla pickled blueberries, soubise, maple

Suggested Pairing - Bin 206, Mirassou, Moscato, 11/40

Scallop - Seared scallop, parsnips, fried sage, vanilla

Suggested Pairing - Bin 372, White Haven, Sauvignon Blanc, 11/40

Foie Gras Ganache - Pickled Cape cranberries, charred bread, maple

Suggested Pairing - Bin 372, White Haven, Sauvignon Blanc, 11/40

Heart of Broccoli - Florets, VT butter, Grafton village two-year cheddar

Suggested Pairing - Bin 340, Château de Montfort, Vouvray, 11/40

SECOND COURSE

Truffled Mushroom Ravioli - Maitake, truffle cream, Be Well Acres mushrooms

Suggested Pairing - Bin 708, Château Michel De Vert, 12/48

Egg from the Farm - Slow poached farm egg, local lettuce and herbs, bread crumbs, sherry vinaigrette

Suggested Pairing - Bin 368, Quinta De Acevedo, Vinho Verde, 11/40

Forest Floor - Fresh and preserved vegetables from New Hampshire

Suggested Pairing - Bin 461, Temptation, Zinfandel, 12/44

Parisian Gnocchi - Butter, chive, Brookford Farm quark

Suggested Pairing - Bin 216, Santa Marta, Pinot Grigio, 12/42

Country Pâté - Retired dairy cow beef, Persillade bread crumbs, pickles

Suggested Pairing - Bin 426 Line 39, Petite Sirah, 11/39

ENTRÉE

Prospect Farm Pork Belly - Braised pork belly, carrot, apple molasses, fresh hominy

Suggested Pairing - Bin 244, Kendall Jackson, Chardonnay, 11/40

Ribeye - Potato puree, grilled romaine, charred onion, lemon cream

Suggested Pairing - Bin 463, M. Martini, Cabernet Sauvignon, 12/44

Duck Confit - Crisp leg, confit apple, potatoes

Suggested Pairing - Bin 433, Red Rock, Merlot, "Reserve", 11/42

Arctic Char - Seared Char, artichoke, roasted shallot, bouillabaisse

Suggested Pairing - Bin 345, Clean Slate, Riesling, 10/40

Linguini - Bacon, cured egg yolk, chive, beurre monte, tomato

Suggested Pairing - Bin 263, Francis Ford Coppola, Rosé, "Sofia", 11/40

DESSERT

Lemon Meringue Pie - Vanilla bean meringue, lemon curd, streusel pieces

Honey Panna Cotta - Raspberry, honeycomb candy

Chocolate Hazelnut Slice - Blueberry puree, hazelnut brittle

Marsala Crème Brûlée - Blackberry, vanilla sponge

Chocolate Marquise - Coffee genoise, strawberry

Fine Dining pricing is \$70 per person. Choose one option from each course.

Add Truffle (+\$40) or Foie Gras (+\$20) supplement to any course. Ask your server for details.

To better serve you, please inform your server if you have any known food allergies or dietary restrictions. Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness