

# tasting menu

\$95

## FIRST

oyster

*buttermilk caviar + granny smith apple*

pheasant paté

*nicoise olive tapenade + shaved fennel*

goat cheese mousse

*truffle pearls + cucumber*

## SECOND

fennel salad

*grilled peaches + hazelnut + saba*

## THIRD

stuffed quail

*bone marrow & leek stuffing + succotash*

## FOURTH

duck confit

*polenta frites + braised kale + velouté*

*OR*

crispy salmon

*smashed fingerling potatoes + roasted tomatoes*

*green pepper buerre blanc*

## FIFTH

basque cheesecake

*délice de bourgogne + raspberry tarragon + caramel*

wine pairing

mkt

*\*substitutions politely declined*