

Exclusive CHEF'S TABLE DINNER

THURSDAY, FEBRUARY 23RD

- 1ST course** // **CHARCUTERIE AND CHEESE**
fig finocchio + carrot chorizo + beet bresola
PAIRING: LAMBRUSCO
- 2ND course** // **GOOSE RILLETE**
crostini + cornichon + sauce gribiche
PAIRING: AU BON CLIMAT PINOT GRIS
- 3RD course** // **QUAIL PERIGOURDINE**
black truffle + quail egg + sweetbreads + potato nest
+ rainbow chard
PAIRING: CHATEAU DE PIERREUX BROUILLY
BEAUJOLAIS
- 4TH course** // **GNOCCHI CARBONARA**
sweet peas + pancetta + sage + Pecorino Romano cheese
+ flash fried egg
PAIRING: POLIZIANO VINO NOBILE DI
MONTEPULCIANO
- 5TH course** // **SALMON AND BABY NICOISE SALAD**
salmon + potato + haricot verte + grape tomato
+ black olives + egg + basil sherry vinaigrette
PAIRING: JULIA'S DAZZLE ROSE
- 6TH course** // **BLOCK ISLAND SWORDFISH**
white grits + popcorn + red pepper hearts
+ champagne burre blanc
PAIRING: SIXTO UNCOVERED CHARDONNAY
- 7TH course** // **CHICKEN BLANCHETTE**
carrot + turnip + king trumpet mushrooms + celery salad
PAIRING: CDP CHATEAU DE BEAUCASTEL
MONTEPULCIANO
- 8TH course** // **RACK OF LAMB DIJONAISE**
char grilled Provençal vegetables + crushed yukon gold
potatoes + lamb sauce
PAIRING: VINIM CELLARS "THE SCRAPPER"
CABERNET FRANC
- 9TH course** // **PISTACHIO SOUFFLE**
pistachio Ice Cream
PAIRING: BRICCO RIELLA MOSCATO D'ASTI
- 10TH course** // **MIGNARDISE**
English toffee + gooseberries in fondant + raspberry tartlet

MCWETHY'S
TAVERN