

CHEF'S WINTER TASTING MENU

AMUSE BOUCHE

NV POL ROGER, EXTRA CUVÉE DE RÉSERVE, BRUT, ÉPERNAY

FIRST

Mackerel*

2015 DOMAINE FOURNIER, SAUVIGNON BLANC, LOIRE

SECOND

Pork belly

2014 JOSEPH FAIVELEY, BOURGOGNE ROUGE, BURGUNDY

THIRD

(optional)

Foie gras*

2012 CARMES DE RIEUSSEC, SAUTERNES, BORDEAUX

FOURTH

Halibut

2014 SANFORD, CHARDONNAY, STA. RITA HILLS

FIFTH

(optional)

Bucatini

2013 AMPELEIA, KEPOS, TOSCANA

SIXTH

Sirloin

2013 PRIEST'S RANCH (FROM SOMERSTON), CABERNET SAUVIGNON, NAPA VALLEY

SEVENTH

Assiette à dessert

2014 DOMAINE DE FENOUILLET, MUSCAT DE BEAUMES DE VENISE, RHONE

FIVE COURSE MENU \$85

WINE PAIRING \$70

SEVEN COURSE MENU \$115

WINE PAIRING \$85

We require the entire table to participate in the Chef's Tasting Menu. Wine pairings are optional.

B I S T R O *du Midi*

EXECUTIVE CHEF: JOSUE LOUIS

HEAD SOMMELIER: TODD LIPMAN

*Denotes raw or undercooked food. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.