

CHEF'S SUMMER TASTING MENU

AMUSE BOUCHE

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

FIRST

Razor clam*

2016 JEAN-LUC COLOMBO, CAPE BLEUE ROSE, IGP DE MEDITERRANEE, PROVENCE

SECOND

Stuffed calamari

2015 DOMAINE FOURNIER, SAUVIGNON BLANC, LOIRE

THIRD

(optional)

Foie gras torchon*

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

FOURTH

(optional)

Maine lobster risotto

2013 JOSEPH FAIVELEY, BOURGOGNE BLANC

FIFTH

Red snapper

2008 FRANCOIS GAUNOUX, BOURGOGNE ROUGE

SIXTH

Rack of lamb

2012 CHATEAU DE FIEUZAL, L'ABEILLE DE FIEUZAL, PESSAC-LEOGNAN, BORDEAUX

SEVENTH

Assiette à dessert

2012 CARMES DE RIEUSSEC, SAUTERNES, BORDEAUX

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.