

CHEF'S CHRISTMAS EVE PAIRINGS

"GAME"

"NOTHING GETS ME MORE EXCITED THAN THE FALL. IT'S ABOUT TIME WITH FRIENDS, FAMILY AND SHARING LOTS OF LAUGHS. HUNTING SEASON, AUTUMN LEAVES CHANGING AND CRISP COOL MORNINGS IS SOMETHING THAT I LIVE FOR. I LOVE THE OPPORTUNITY TO COMBINE MY PASSION FOR THE OUTDOORS AND MY CAREER AS A CHEF. WITH MY SEASONAL TASTING MENU I INTEND TO DELIVER MY PASSION FOR THE BEST PRODUCTS EVERY SEASON HAS TO OFFER."

Please enjoy! - Robert Sisca

NANTUCKET BAY SCALLOP CRUDO, FRESH ALBA WHITE TRUFFLES

Guilhem et Jean-Hugues Goisot, Bourgogne Aligoté, Burgundy 2017

VENISON TERRINE, SMOKED JERKY, HUCKLEBERRY, CHARDONNAY MUSTARD

Le Dauphin d'Olivier, Pessac-Léognan Blanc, Bordeaux 2016

BRAISED PHEASANT, CHESTNUT GNOCCHI, WINTER BLACK TRUFFLE

Domaine Faiveley, Clos des Myglands 1^{er} Cru, Mercurey, Burgundy 2015

WILD BOAR SAUSAGE, PINE NUTS, VADOUVAN, CAULIFLOWER, BLOOD ORANGE

Château Deyrem Valentin, Margaux, Bordeaux 2015

ELK WELLINGTON, FOIE GRAS-TRUFFLE DUXELLES, BLACK GARLIC BORDELAISE

Château Simard, Saint-Émilion Grand Cru, Bordeaux 2010

DUCK EGG CRÈME BRÛLÉE, HOP HUNTER CHOCOLATE ICE CREAM

Petit Guiraud, Sauternes, Bordeaux 2015

Game Tasting Menu 150

Wine Pairing 75

We kindly ask the entire table to participate in the same menu format.

Wine pairings are optional

Executive Chef: Robert Sisca

B I S T R O
du Midi

Pastry Chef: Lira Mondal

*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.