

BISTRO *du Midi*

CHEF'S SEASONAL TASTING MENU

Spring on the Garden

I love spring! The season brings warm weather, blooming flowers, green grass, and the anticipation of summer. Still, the excitement of seasonal culinary ingredients is the best of all. From fresh asparagus, to wild ramps, and morel mushrooms, spring flavors are a constant source of inspiration when curating this tasting menu. With "Spring on the Garden", I hope to share my passion for the seasons' best ingredients. Please enjoy!

CHEF ROBERT SISCA



Scallop Crudo summer truffle, yuzu olive oil, chive, crispy artichoke*

Domaine Huet Vouvray Petillant Brut 2017

Jumbo White Asparagus ossetra caviar, iberico ham, smoked asparagus emulsion

Domaine de'Ladoucette, Pouilly Fume 2021

Seared Foie Gras banana, walnut, strawberry, nettles

Chateau Coutet, Barsac 2008

Hopkins Farm Lamb Shoulder doppio ravioli, goat cheese, morel mushroom, vadouvan curry lamb jus

Domaine Karydas, Xinomavro, Naoussa 2018

Crescent Farms Duck Breast crispy risotto, rhubarb, sugar snap peas, ginger-lemongrass duck jus*

Lignier Michelot, Gevrey Chambertin, Cuvee Bertin 2019

Poppy Seed Pavlova strawberry crème fraîche mousse, tarragon, strawberry sorbet

Domaine de Durban, Muscat de Beaumes-de-Venise, 2020



Tasting Menu 175 | Wine Pairing 89

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

Wine pairings are optional.



CULINARY DIRECTOR & PARTNER *Robert Sisca*

EXECUTIVE CHEF *David Iacobazzi*

EXECUTIVE PASTRY CHEF *Tab Volpe*

BEVERAGE DIRECTOR *Benjamin Chesna*

WINE DIRECTOR *Ian Magiros*



* *These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*