

TONIGHT'S TASTING MENU

115/ PERSON

Special Wine Pairings 79 | Vic's Whiskey Pairings 82

T o B e g i n

A gift from the Chef

*Le Contesse | Brut Rose, Single Fermentation, Italy NV
Green Spot, Single Pot Still Irish Whisky, Cork, Ireland*

First

Seared Giant Tiger Prawns

*Cascina del Colle, Aime, Pecorino D'Abruzzo,
Italy 2023*

miso polenta | Norwich Meadow Farms baby bok choy
Pearl onions | fermented chili beurre blanc

Hatozaki Small Batch Whisky, Akashi City-Hyogo, Japan

Second

Lobster & Black Truffle Risotto

*Weingut, Steininger, Gruner Veltliner, Kamptal,
Austria 2024*

shaved black truffles | 24 month aged parmesan | garlic |
local crème fraiche

*Glenmorangie Nectar D'Or
Single Malt, Tain Scotland*

Third

Mountain River Venison Backstrap

*Spezie, Barbaresco Riserva, Vite Colte
Piedmont, Italy 2015*

New Zealand grass fed venison | crispy Cheshire pork belly
rutabaga puree | royal trumpet mushrooms | charred Tokyo
scallion emulsion | Port wine star anise reduction

*Whistlepig Small Batch 10 yr Rye
Mineville, NY*

Pre Dessert

A gift from pastry

Croft Ruby Port, Portugal NV

Dessert

Chocolate Hazelnut Cake

*Basil Hayden Small Batch Dark Rye
Frankfort, KY*

chocolate ganache | raspberry gel | chocolate crumble

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.