

TRIOMPHE

EPICUREAN MENU

AMUSE-BOUCHE

ASPARAGUS, SHERRY GELÉE

Domaine des Vieux Pruniers, Christian Thiroit-Fournier, 2013, Sancerre, Loire Valley, France

FROG LEG, CAULIFLOWER

Ovid Line North, Boundary Breaks, 2012, Riesling, Finger Lakes, New York

MOREL, CHICKEN MOUSSE

Bordeaux, Château Trebiac, 2010, Graves, France

DANDELION

Botani, Jorge Ordoñez & Co, 2012, Sparkling Muscat, Sierras de Málaga, Spain

CHILEAN SEA BASS, FAVA BEANS

Jean-Marc Broccard, Domaine Sainte Claire, 2012, Chablis, Burgundy, France

VEAL LOIN, CREMA DE BLUE

Chinon, Les Pensées de Pallus, 2011, Loire Valley, France

TETE DE MOINE

Late Harvest Zinfandel, Dashe, 2012, Dry Creek Valley, California

PAVLOVA

Moscato D'Asti, DOCG

I Vignaioli Di S.Stefano, 2013, Italy

8 courses tasting \$98
with wine pairings \$140

Please inform your server of any dietary restrictions
Please allow ample time to savor this tasting menu, no substitutions