

Hell's Kitchen Limited Edition Tasting Menu

Amuse Bouche – Scotch Egg

berkshire pork sausage, red wine braised cabbage

Pairing – Billecart Salmon, Brut Reserve, France, NV

First Course – Heirloom Beet Salad

pumpnickel soil, smoked salmon

citrus vinaigrette, watercress

Pairing – Vouvray, Francois Pinon, Les Trois Argiles, Loire, France 2015

Second Course – Peas and Carrots Risotto*

seared scallop, carrot, garden peas, pea puree, tomato marmalade

Pairing – Pouilly-Fuissé, Joseph Drouhin, Burgundy France 2014

Third Course – Roasted Beef Wellington*

glazed root vegetables, potato puree, red wine demi-glace

Pairing—Domaines Barons de Lafite Rothschild, Légende, Pauillac, 2012

Dessert Course – Sticky Toffee Pudding

sweet date pudding cake, brown sugar toffee,

brown butter ice cream

Pairing – Banyuls, Chapoutier, Languedoc Roussillon, 2014

please order Limited Edition Tasting Menu

for the table \$145 per person

wine pairing available for \$75 per person

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies