

Hell's Kitchen Limited Edition Tasting Menu

Amuse Bouche – Scotch Egg

berkshire pork sausage, red wine braised cabbage

Pairing – Gaston Chiquet, Tradition, 1er Cru, Brut, MV

First Course – Heirloom Tomato Salad

pomegranate, pistachio, buffalo mozzarella, banyuls vinaigrette

Pairing – Robert Weil, Riesling, Tradition, Rheingau, 2014

Second Course – Scallop Risotto*

seared scallop, English Peas, Wasabi Crust

Pairing – Ayinger, Bräu Weisse, Hefeweizen, Germany

Third Course - Roasted Beef Wellington*

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

Pairing – Antica, Cabernet Sauvignon, Napa Valley, 2012

Dessert Course – Sticky Toffee Pudding

sweet date pudding cake, brown sugar toffee,

brown butter ice cream

Pairing – Croft, Reserve Tawny Porto, Douro Valley, MV

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.