

# Gordon Ramsay Tasting Menu

## Amuse Bouche – Scotch Egg \*

berkshire pork sausage, red wine braised cabbage

*pairing* – Champagne, Piper-Heidseick, Cuvée 1785, Brut MV

## First Course – Tuna Nicoise

grilled ahi, brioche puree,

baby farmer greens, citrus vinaigrette

*pairing* – Rose, Whispering Angel “D’ Esclans”, Provence, France 2017

## Second Course – Mushroom & Scallops\* risotto

diver scallops, wild mushroom,

haricot vert, mushroom crisp

*pairing* – Pinot Noir, Siduri, Willamette Valley, Oregon 2017

## Third Course – Land & Sea Beef Wellington \*

glazed petit vegetables, potato puree,

butter poached lobster

*pairing* – Cabernet Sauvignon, Caymus, Napa Valley 2016

## Dessert Course – Sticky Toffee Pudding

sweet pudding cake, brown sugar toffee sauce,

brown butter ice cream

*pairing* – Banyuls, Chapoutier, Languedoc Roussillon 2016

*limited edition tasting menu \$155 per person*

*wine pairing available for \$75 per person*

please ask your server about entrée options

\*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.