

Winter 6 Course Tasting Menu
JP Fine Foods LLC

Mushroom Velouté Soup | Truffle Oil

Braised Rabbit | Homemade Pappardelle Pasta, Sage

Steamed Mussels | Fennel, Leeks, Garlic, Tomato, Pernod, White
Beans, Chervil

Roasted Quail Salad | Watercress, Grilled Persimmon, Confit
Fingerling Potato, Roasted Beets, Cranberry, Orange Cider Ginger
Vinaigrette

Braised Lamb Shank | Flageolet Beans, Sautéed Kale

Crepe Brûlée | Berries