

Happy 30th Birthday Tiffany! June 7th 2020

Menu JP Fine Foods LLC

Pass

Caviar | Buckwheat Blini, Crème Fraîche, Dill

Bellini Moët & Chandon Imperial Champagne Brut, Peach Purée, V.S. Grande Champagne Cognac

Amuse Bouche

Devil Quail Egg | Osetra Caviar, Dill

Fish

Seared Scallops | Almond Gremolata, Cauliflower, Asparagus

Albert Bichot Beaune Clos des Mouches Premier Cru Domaine du Pavillon 2016 (Chardonnay from Burgundy France)

Salad

Baby Spinach | Fiddlehead Ferns, Walnuts, Goat Cheese, Grapefruit Segments, Sherry Vinaigrette

Fowl

Blue Crab, Mango Salsa, Raspberry Vinaigrette | Duck, Five Spice, Cherry, Pea Puree

Albert Boxler Pinot Gris 2016 Alsace, France

Pasta

Braised Rabbit | Fresh Handmade Pasta Pappardelle, Red Sauce, Sage

Chappellet Grower Collection Dutton Ranch Pinot Noir 2017 Sonoma County

Intermezzo

Watermelon | Lemon Granita

Main

Grass-Fed Petit Filet | Potatoes Dauphinoise, Morel Mushroom, Ramps, Red Wine Demi

Foppiano Estate Petite Sirah 2016 Russian River, Sonoma County

Dessert

Chocolate Lava Cake | Fresh Whipped Cream, Berries

Dow's 30 Year Old Tawny Port, Portugal

