

KNIFE PLEAT



Friday September 18th 2020

MENU

TOMATO GAZPACHO
valdivia farms heirloom tomato
compressed cucumber, charred watermelon

CRUDO
hiromasa, puff quinoa, avocado
granny smith apple, pickle mustard, caviar

FOREST MUSHROO RISOTTO
acquerello aged carnaroli rice, chanterelle
black trumpet & lobster mushrooms
parmesan reggiano

RED SEABREAM
braised & fermented fennel
castelvetrano olives
preserved lemon

CRESCENT FARM DUCK
breast & leg confit, swiss chard
polenta gratin, pickled plums
pomegranate

FIG
fig & orange sorbet & coulis
fig leaf chantilly, puffed buckwheat
candied orange, meringue

WINE PAIRING

TAVEL ROSÉ
Château d'Arqueria 2019
(Grenache, Clairette, Cinsault)

CHABLIS PREMIER CRU
Samuel Billaud 2017 "Montée de Tonnerre"
(Chardonnay)

CÔTES DU JURA
Domaine Macle 2011
(Chardonnay, Savignin)

MEURSAULT
Pernot Bellicard 2017 "Vielles Vignes"
(Chardonnay)

BARBARESCO
Scarpa 2013 "Tettineive"
(Nebbiolo)

CHAMPAGNE ROSÉ
Ayala Brut NV
(Pinot Noir, Chardonnay, Pinot Meunier)

menu \$175
optional wine pairing \$90
28% service added to all checks