

# KNIFE & PLEAT



Friday October 23<sup>rd</sup> & 30<sup>th</sup> 2020

## MENU

### VICHYSOISE

fingerling potato, chard leek, cream, chives  
preserved black winter truffles

### BEET

yellow and red beets, feta cheese, almond orange,  
chives, white balsamic

### LEGUMES DE SAISON

individually prepared raw & cooked  
farmer's market vegetables

### LOBSTER

butter poached maine lobster  
chestnut, butternut squash, "jus de la presse"

### GUINEA HEN

celery 3 ways:  
purée, braised, remoulade  
jus vinaigré

### COFFEE

genoise, rhum & espresso espuma  
cold brew ice cream

## WINE PAIRING

### CHAMPAGNE

Bollinger Brut NV "PN VZ15"  
[Pinot Noir]

### SANTORINI

Argyros Estate 2018  
[Assyrtiko]

### SOLOGNE

Etienne Courtois 2015 "Camille"  
[Romorantin]

### SAINT-AUBIN PREMIER CRU

Bachey-Legros 2014 "Derrière Chez Edouard"  
[Chardonnay]

### BARBARESCO

Scarpa 2013 "Tettineive"  
[Nebbiolo]

### BANYULS

Gérard Bertrand 2014  
[Grenache]

or

### ESPRESSO MARTINI

Black Cow Vodka, Fair Coffee Liqueur

## SUPPLEMENT

### WHITE ALBA TRUFFLE

3 grams \$45

\$15 per additional gram

(Chef suggests adding to guinea hen)

menu 175

optional wine pairing 90

23% service added to all checks