



KNIFE & PLEAT

Friday November 20th 2020

MENU

LOBSTER SOUP
maine lobster cappuccino, chestnut
butternut squash, chives, cognac

KAMPACHI
cured kanpachi, compressed apple
kohlrabi, celtuce, pink celery

"CHEF'S SECRET" RAVIOLI
celery, castelfranco chicory
sunchoke foam

DIVER SCALLOP
charred leek, potato mousseline
preserved winter truffle, lettuce emulsion

CRESCENT FARM DUCK
leg confit & breast, polenta
bloomsdale spinach, radish, cranberry

MONT BLANC
meringue, vanilla chantilly
chestnut cream, blackcurrant
chestnut ice cream

WINE PAIRING

MEURSAULT
Pernot Belicard 2017 "Vielles Vignes"
(Chardonnay)

CHAMPAGNE
Louis Roederer Brut Nature 2009
(Pinot Noir, Pinot Meunier, Chardonnay)

BEAUNE PREMIER CRU
Pierre Bourée 2012 "Les Epenottes"
(Pinot Noir)

ALSACE
Domaine Weinbach 2018 "Cuvée Théo"
(Riesling)

MARGAUX
Alter Ego du Palmer 2011
(Merlot, Cabernet Sauvignon, Petit Verdot)

MACVIN DU JURA
Domaine Jean Claude Credo NV
(Savignin)

SUPPLEMENT

WHITE ALBA TRUFFLE
3 grams \$45
\$15 per additional gram
(Chef suggests adding to ravioli)

menu 175
optional wine pairing 105
23% service added to all checks

*Thank you for joining us & for your continued support
Chef Tony Esnault & Yassmin Sarmadi*