



## *4 Course Tasting Menu for Two*

### *Boston Scallops*

BACON-WRAPPED FRESH SCALLOPS DIRECT FROM OUR DOCK IN BOSTON, ARE PAN-SEARED AND PLATED OVER CAULIFLOWER RISOTTO AND A BUTTERY, FRESH MILK RICOTTA. WE FINISH THE SCALLOPS WITH A DECADENT MORNAY SAUCE, MADE FROM FRESH MAINE LOBSTER STOCK AND

WINE PAIRING: FAILLA “HUDSON VINEYARD” CHARDONNAY

### *Washington Spot Prawns*

COLD WATER SPOT PRAWNS GENTLY SAUTÉED IN FRESH BUTTER AND HERBS, TOSSED WITH A BARREL AGED SOY, LOCAL SWEET WINTER SPINACH AND BOK CHOY, WATERMELON RADISH FOR CRUNCH AND SESAME SEAWEED. MINTED CUCUMBER SPIRALS AND PICKLED GINGER PROVIDE LIGHT AROMATICS TO FINISH THE DISH.

WINE PAIRING: NICKEL & NICKEL “DOLCE”

### *Sakura Farm “Wagyu” Ribeye*

OUR FRIENDS IN NORTHERN OHIO ARE RAISING A SPECIAL BREED OF BEEF, TRADITIONALLY USED TO PRODUCE “KOBE” BEEF FROM JAPAN. THEY HAVE THE MOST TENDER AND JUICY RIBEYE YOU’VE EVER SEEN. WE SEAR IT ON A HOT CAST IRON SKILLET, PLATE IT OVER OUR ROOT VEGETABLE GRATIN AND FINISH IT WITH SOME TRUFFLE BUTTER AND FRIED ONIONS. IT MELTS IN

WINE PAIRING: CAYMUS CABERNET SAUVIGNON

### *Dessert Trio*

WE DECIDED TO FINISH THE MEAL WITH 3 DESSERTS, TO INCLUDE, LUXARDO CHERRY CHEESECAKE, OUR CHOCOLATE PEANUT BUTTER NAPOLEON WITH BELGIAN CHOCOLATE GANACHE AND A WARM PIECE OF CINNAMON RAISIN BREAD PUDDING WITH A SALTED CARAMEL SAUCE

PAIRING: “VINTAGE MADEIRA”

**-Each course is plated for 2ppl to share-**

\$99 per couple

**-Wine Pairings-**

\$35 per person