

Mr. Adam Covitt

19 February 2021



Gratien & Meyer, Brute Rose, Cremant De Loire

ROYAL MUSHROOM RISOTTO

chive oil, soft-poached farm egg, pecorino, fresh chive

St. Supery, Virtu, Napa Valley 2019

WINTER GRAPEFRUIT

bruleed candied pink grapefruit, manchego curado, baby kale, arugula, watercress, spiced marcona almonds, vidalia-honey vinaigrette

Olivier Leflaive, Le Setilles, Bourgogne 2019

SEARED MONKFISH

Sautéed oyster mushrooms, asparation, blistered tomato-tarragon blush

Domaine Drouhin Oregon, Pinot Noir, Dundee Hills 2017

SEARED VEAL TENDERLOIN

roasted cauliflower silk, honey-glazed heirloom carrots,
bing cherry demi glace

Terrazas De Los Andes, Grand Malbec, Mendoza 2017

BRAISED BISON SHORT RIB

Herb-parmesan pommes frites, roasted brussels petals, rosemary aioli

Dessert

CHAMPAGNE-BASIL SORBET

