

CHEF AND SÖMM

MONDAY, OCTOBER 26, 2020

amuse bouche	pan seared mexican abalone pickled bok choy, mizuna, warm shiitake vinaigrette	tokubetsu junmai sake, "yamadanishiki"
first	japanese wagyu with mushroom broth calico black rice, maitake mushroom, micro radish	klosterbrauerei weltenburg dopplebock, "asam bock"
second	squash blossom baba ganoush roasted eggplant, boursin cheese, spaghetti squash, harissa	aubry premier cru brut nv, montagne de reims
third	smoked shrimp dumpling shrimp consomme, sage oil, fried quail egg	daniel-etienne defaix premier cru "vaillon" '05, chablis
fourth	seared veal sweetbread potato pancake, shaved fennel watercress, lingonberry gastrique	produttori del barbaresco "muncagota" riserva '15, piedmont
fifth	blackened rack of lamb white bean, pancetta, roasted tomato, brussels sprouts	k vintners "the beautiful" powerline vineyard syrah '17, walla walla valley
sixth	apple & pomegranate frangipane hazelnut, white miso caramel, crème fraîche ice cream	amaro + almond macchiato
seventh	cheese course aged mimolette, aged bijou goat cheese, aged harbison	the rare wine co. historic series "boston bual" nv, madeira

executive chef
MIKE LARGE

CHANDLERS
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wine director
RYAN KELIMOFF