



PAUL REVERE'S TASTING MENU

First

Osetra Caviar Service for Two

Blinis, Crème Fraîche, Shallots, Chives

Second

Tuna Crudo

Cucumber Chutney, Ponzu-Chive Vinaigrette, Pickled Ginger, White Sturgeon Caviar

Third

Seared Scallops

Salmon Roe, Potatoes Tourne, Tri-Colored Cauliflower Florets, Mussels, Cream of Cauliflower

Fourth

Hickory-Smoked Red Snapper

Citrus Saffron Beurre Blanc, Orzo, Snap Peas

Fifth

Patty Pan Squash Croquette

Meyer Lemon Labneh, Corn Citrus Salsa

Sixth

Intermezzo

Myer Lemon Sorbet

Seventh

Canard aux Aïrelle

Hudson Valley Duck Breast, Forbidden Rice, Lingonberry Duck Jus Reduction, Lardon Brussels Sprouts

Eighth

Beef Wellington

Haricot Verts, Pommes Puree, Green Pea Puree, Bordelaise Glace

Ninth

Fraisier

Basil Strawberry Sorbet, Herbal Crumble

Petite Fours & Pâte de Fruits

Tenth

Cheese Course

Delice de Bourgogne, Alp Blossom, Stilton Blue

\$250.00

Optional Wine Pairing \$150.00

We kindly request that entire table to participate for a harmonious dining experience. | The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. If you have a food allergy or special dietary requirement, please inform your server or the manager.