



## PAUL REVERE'S TASTING MENU

Thursday, April 16, 2026

### GUEST ARRIVAL - 6:30 PM

EPC, Le Champagne Des Épicuriens, Blanc De Noir, Brut NV & Canapés

### TUNA CRUDO

Leche de Tigre, Furikake, Wasabi Guava Gel, Caviar

**First Course Wine Pairing: TBD**

### POACHED HALIBUT

Lemongrass Ginger Broth, Charred Leeks, Watermelon Radish

**Second Course Wine Pairing: TBD**

### WILD FORAGED MUSHROOM RAVIOLO

Thai Green Curry, Yuzu Marmalade, Sugar Snap Shoots, Crispy Shallots

**Third Course Wine Pairing: TBD**

### DUCK CROQUETTES

English Pea Purée, Pickled Rhubarb

**Fourth Course Wine Pairing: TBD**

Intermezzo - Mango Sorbet

### BEEF WELLINGTON

Haricot Verts, Potato Purée, Carrot Glaze, Bordelaise Glace

**Fifth Course Wine Pairing: TBD**

### CHEESE SOUFFLÉ

Stilton, Red Wine Poached Pear, Port Wine Sauce

**Sixth & Course Wine Pairing: TBD**

**\$325.00 per person**

**Plus 20% Gratuity & 8.75% NYS Sales Tax**