AMPHORA

Chef's Tasting Menu

Hamachi Crudo
Asian Pear, Avocado, Dashi
Pazo de Barrantes, Albariño, Gran Vino, Rías Baixas 2022
Pazo de Barrantes, Albariño, La Comtesse Gran Vino de Guarda, Rías Baixas 2019

Diver Scallop
Cauliflower, Vadouvan, Apple
Domaine William Fèvre, Chardonnay, Montée de Tonnerre, 1er Cru, 2023
Domaine William Fèvre, Chardonnay, Les Clos, Grand Cru, 2023

Butternut Squash Agnolotti
Black Truffle, Sage, Comte
Chateau Montelena, Chardonnay, Napa Valley 2023
Morlet Family Vineyards, Chardonnay, "Ma Douce" Fort Ross Seaview 2021

Atlantic Turbot
Sunchokes, Clam "Chowder", Chive
Domaine du Pelican, Savagnin Ouille, Arbois 2024
Anne et Jean-Francois Ganevat, Savagnin, Le Clos, Arbois 2020

Rohan Duck Breast
Chanterelles, Cherry, Sansho
OO Wines, Pinot Noir, "VGR" Willamette 2023
Domaine Fourrier, Pinot Noir, "Vieilles Vignes" Chambolle-Musigny 2020

Sir Harry's Citrus Wagyu Ribeye
Hen of the Woods, Potato Terrine, Black Garlic Bordelaise
Pride Mountain Vineyards, Cabernet Sauvignon, Napa Valley 2018
Colgin, Cabernet Sauvignon, "Caraid" Napa Vallet 2011

Milk Chocolate
Hazelnut, Praline
Alvear, Pedro Ximenez "Solera 1927"
D'Olivieras, Boal, Madiera 2001

Tasting Menu 195 Amphora Pairing 155 Reserve Pairing 345