# AMPHORA

## First

**Montauk Fluke**
*Preserved Tomato, Melon, Shiso*
Dirler-Cade, Riesling, Grand Cru Kessler, Alsace 2018
Trimbach, Riesling, “Cuvée Frederic Emile” Alsace 2014

**Tricolored Beets**
*Whipped Goat’s Milk, Pecan*
Ingrid Groiss, Gruner Veltliner, Reid Sauberg, Weinviertal 2022
Emmerich Knoll, Gruner Veltliner, Loibner Vinothekfüllung, Wachau 2022

**Roasted Carrot Soup**
*Ginger, Carraway, Sourdough*
Zind-Humbrecht, Gewurztraminer, Turckheim, Alsace 2023
Zind-Humbrecht, Gewurztraminer, Rangen de Thann, Alsace 2023

## Middle

**Butternut Squash Agnolotti**
*Black Truffle, Sage, Comte*
Chateau Montelena, Chardonnay, Napa Valley 2023
Morlet, Chardonnay, “Ma Douce” Fort Ross Seaview, 2021

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

**Raviolo “Vitello Tonnato”**
*Milk-Fed Veal, Lemon, Caper*
Vignetti Massa, Timorasso, “Terra Piccolo Derthona” Colli Tortonesi 2025
Vignetti Massa, Timorasso, “Sterpi” Colli Tortonesi, 2023

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## Main

**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**
*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**
*Potato Terrine, Hen of the Woods, Black Garlic Bordelaise*
🍷 Pride Mountain Vineyards, Cabernet Sauvignon, 2018
🍷🍷 Colgin, Cabernet Sauvignon, "Caraid" Napa Vallet 2011

## Dessert

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

**Roasted Pear**
*Pink Peppercorn Meringue, Pear Sorbet, Yuzu-Ginger Sauce*
🍷 Elio Perone, Moscato D'Asti 2025
🍷🍷 Royal Tokaji, Furmint, Nyulászó 6 Puttonyos Aszú, Tokaj 2016

**Julianna Goat Cheese**
*Caramelized Onions, Apricot Jam*
🍷 Domaine La Tour Vieille, Banyuls Reserva
🍷🍷 D'Olivieras, Boal, Madeira 2001

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| 3 Course | 125 | 🍷 Amphora Pairing 85 | 🍷🍷 Reserve Pairing 165 |
| 4 Course | 155 | 🍷 Amphora Pairing 125 | 🍷🍷 Reserve Pairing 215 |