



Passed Hors d'Oeuvre

FOIE GRAS TRUFFLE
ESCARGOT TARTLET

KUSSHI OYSTER ON THE HALF SHELL
HAMACHI TARTARE

NATHALIE FALMET BRUT, NV, CHAMPAGNE, FRANCE

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### *Uni and Crab Fondue*

POMME ROBUCHON, SPICED SHALLOTS, MARYLAND CRAB, NORI RICE PUFF  
*JACOB-FRÈREBEAU, 2011, PERNAND-VERGELESSES, BURGUNDY, FRANCE*

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Halibut

BRUSSELS SPROUT HASH, SMOKED APPLE SOUBISE, BACON, VANILLA TOKYO TURNIPS
JEAN-PAUL CHAMPAGNON FLEURIE CUVEE CHAMPAGNE, 2012, BEAUJOLAIS, FRANCE

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### *Garganelli*

DUCK CONFIT, CHARRED SHISHITO PEPPERS, PARMIGIANO-REGGIANO  
*D'ANGELO CASELLE AGLIANICO DEL VULTURE RISERVA, 2009, BASILICATA, ITALY*

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Rack of Lamb

LEEK FONDUE, MAITAKE MUSHROOMS, EGGPLANT PUREE,
BLACK MISSION FIG, RED PEPPER RELISH

DOMAINE CHRISTOPHE PICHON COTE ROTIE, 2001, RHONE, FRANCE

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### *Maple Flan*

WALNUT FINANCIER, GINGER TOFFEE TUILE, GINGER-POMEGRANATE MOLASSES,  
PEAR-RIESLING SORBET

*JOH. JOS. PRÜM WEHLENER SONNENUHR RIESLING AUSLESE, 2011, MOSEL, GERMANY*

SAMUEL KIM  
*Executive Chef*

THURSDAY, OCTOBER 20<sup>TH</sup>, 2016

1789  
*Restaurant*