

Degustation Winter 2014

Amuse Buche

Chicken liver pâté, bacon mousse, toasted brioche

First Entree

Vietnamese coconut & galangal soup w/naked chicken dumplings

Second Entree

Rannoch Farm quail, carrot puree, foie gras cigar, peas quail jus

Main Course

Grain fed eye fillet w/osso bucco cannelloni, Jerusalem artichoke puree, crispy kale, baby beet chips, spiced brioche

Palate Cleanser

Limoncello sorbet

Dessert

Lemon, ginger + raspberry tart, Limoncello sorbet, petite meringies, lemon curd

Optional Course

(with surcharge)

Artisan cheese served w/ lavoche, crisp breads + truffle honey

Ask your waiter for matching wines

A stylized, handwritten signature in dark blue ink that reads "JAM". The letters are bold and cursive, with a horizontal line underlining the "M".