

**DINNER**

**AMUSE BOUCHE**

**SALADE G**

Mesclun, Frisée, Asian Pear, Walnuts, Lardons  
Blue Cheese, Mustard Vinaigrette

**BURRATA**

Broccoli Rabe Pesto, Crunchy Serrano Ham

**FAROE ISLAND SALMON TARTARE**

Fresh and Smoked Salmon, Salmon Roe, Cucumber, Lemon, Dill, Potato Crisps

**WHOLE ROASTED SUCKLING PIG**

Chorizo & Pineapple Sausage Stuffing  
Pork Jus, Fines Herbes

**ROTISSERIE POTATOES**

**CHEF'S SELECTION:**

**TWO SEASONAL VEGETABLE SIDE DISHES**

**COUPE GLACÉE DU JOUR**

Daily House Made Ice Cream Parfait

**SOUFFLÉ AU CHOCOLAT AMER**

Vanilla Ice Cream, Chocolate Truffles

***\$112 per person***

***6 guests minimum***

In addition to beverages, tax & suggested 20% suggested gratuity

The above menu is entirely gluten free.

Fish and vegetarian selections always available on request and do not need to be pre-ordered.

All menus can be prepared without pork.

**SUGGESTED WINE PAIRINGS**

2012 Gillardi, Barolo, Piemonte **\$145/btl**

2012 Querce Bettina, Brunello di Montalcino, Tuscany **\$135/btl**

