

SAMPLE MENU

5-COURSE CHEF'S TASTING

Fall 2014

NANTUCKET BAY SCALLOP CRUDO

blood orange & sicilian pistachios

BONE MARROW CUSTARD

braised short ribs of beef, parmigiano & preserved truffles

RICOTTA CAVATELLI

rabbit & porcini ragu

SLOW ROASTED HEN

parsnips, brussels sprouts & foie gras emulsion

RICOTTA CHEESECAKE

spiced dried fruits & honey granita

Served with Illy coffee and Harney & Sons loose teas

SC
Culinary Suite