



CATS VERSUS DOGS

PREVIEW MENU

October 18TH | 7PM

HORS D'OEUVRES

Foie Gras Corndog
cumberland sauce

Lemongrass Shrimp
sugarcane, sweet chili

FIRST PLATE

Octopus Confit

fingerling potatoes | runner peanut romesco | aioli nero

DOMAINE OTT ROSE'

cotes de provence | france | 2016

APPETIZER

Bone Marrow Gratin

chimichurri escargots | parsley & vegetables salad | johns island radishes | toast points

ST. INNOCENT PINOT NOIR

willamette valley | oregon | 2014

MAIN PLATE

Grilled Double Cut Lamb Chops

abruzzi rye gnocchi | caramelized onions | trumpet royales | wilted greens

AGRICOLA PUNICA "MONTESSU"

sardinia | italy | 2014

DESSERT

White Chocolate-Buttermilk Semifreddo

matcha | blood peach gel | shortbread

VEUVE CLIQUOT DEMI SEC

champagne | france | nv

PRIX FIXE \$75 | WINE PAIRINGS \$40

EXECUTIVE CHEF | FORREST PARKER



DRAWING ROOM