



LIBRARY

DINNER SERIES

APRIL 15, 2018

I

CRAB CHOWDER

crispy crab cakes, brunoise of mirepoix, crab veloute
Brut Champagne, Pierre Moncuit, NV

II

ESCARGOT

fontina, crispy brioche, veal demi, fried shallot
Clos De La Chapelle Beaune 1er Cru "Champs Pimont", 2015

III

BUTTER POACHED LOBSTER

spinach & artichoke agnolotti, saffron & lobster espuma
Lioco Chardonnay, 2016

IV

FRIED HEARTS OF PALM

ox-tail & marrow ragout, mascarpone & white truffle mousse
Produttori Langhe Nebbiolo

V

DUCK

duck breast roulade, swiss chard, creamed corn,
morel mushrooms
Marchese Antinori Chianti Classico

VI

PORK BELLY

braised rainbow swiss chard, lentil dirty rice, spicy mustard
Seattle Cider Co., Tangerine Turmeric

VII

PEANUT BUTTER MOUSSE

caramelized bananas, chocolate pudding, cocoa nib coulis
In The Mood - Allspiced Rum, Espresso, Banana Milk Cocktail

Co-Executive Chef Kelly Conwell
Co-Executive Chef Spencer Knipper
Chef de Cuisine Mark Dandurand

STOCK
HILL