

CHEF'S TABLE

BY DANIEL BOULUD

FIRST

Curried Cauliflower Soup

Saffron and Apples

MACON - VILLAGES, JOSEPH DROUHIN, BURGUNDY, FRANCE

SECOND

Mushroom Risotto Persillade

Aged Parmesan

GAVI DEI GAVI, LA SCOLCA, 'BLACK LABEL' PIEDMONT, IT

THIRD

Seabass with Za'atar

Fennel, Sweet Pepper, Lemon Tomato Vinaigrette

SAUVIGNON BLANC, CAKEBREAD CELLARS, NAPA VALLEY

FOURTH

Duo of Beef Filet and Short Rib*

Root Vegetable Boulangère, Mushroom – Red Wine Sauce

CABERNET SAUVIGNON FREEMARK ABBEY, NAPA VALLEY

FIFTH

Java

*Java Grand Cru Cacao, Sumatra Coffee Crèmeux,
Chocolate Borneo Spice Ice Cream*

BRACHETTO D'ACQUI, ROSA REGALE BANFI, MONTALCINO, ITALY

*Please note: If you choose to enjoy the above menu with paired wine selection,
an additional charge of \$72 will be added to your SeaPass card.*

AN 20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR CHECK

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.