

Billecart Salmon Dinner

Tuesday, February 20th, 2019

Amuse

maitake mushroom tempura
oyster vinaigrette
N.V Brut Reserve

First

flake carpaccio
radish, cucumber, peanut
N.V Rose

Second

Griggstown guinea hen
collard greens, gruyere, brussels sprouts
N.V Extra Brut

Third

yellowfin tuna
farro, parsnip, tomato, kale
2006 Nicolas Francois
2006 Cuvee Louis Blanc de Blanc

Finale

pistachio brûléed tart
rose water, vanilla frozen yogurt



Kevin LaFemina, Executive Chef
Jason Ramos, Chef de Cuisine
Gloria LaGrassa - Owner