

## Sample Winter Menu

### Caviar and Oysters

American Paddlefish ounce 60; half ounce 35  
White Sturgeon ounce 175; half ounce 90  
Siberian Sturgeon ounce 190; half ounce 100  
German Osetra ounce 240; half ounce 125  
Chilled LiV potato vodka to accompany (add 10)

Moon Shoal oyster, Barnstable, MA

Island Creek oyster, Duxbury, MA

FOUR DOLLARS EACH, SERVED WITH SEASONAL ACCOMPANIMENTS

### Winter À La Carte

#### First Course FIFTEEN

Turnip soup with saffron braised fennel and melted leeks

Seared Georges Bank scallops with pickled, roasted and puréed cauliflower; ham consommé\*

Seared Hudson Valley foie gras with white port gelée, smoked cipollini onion, Jerez reduction and pear; toasted Brioche\*

Salad of shaved vegetables and Apple Street Farm greens; lemon-ginger vinaigrette

House smoked salmon with American caviar, crème fraîche, and pickled vegetables \*

#### Main Course TWENTY-FIVE

Colorado lamb; roasted loin and bacon with fermented black garlic, white bean purée, and roasted beets\*

Ashed Pineland Farms prime beef sirloin with celery root purée roasted winter vegetables, and boudin noir\*

Chicken roulade with Brussels sprouts, ancient grain risotto, cauliflower purée, and black truffle jus\*

Casco Bay lobster risotto with Apple Street Farm winter vegetables\*

Grey sole with warm Bergamot orange curd, celery, Earl Grey tea, and citrus beurre blanc\*

#### Grand Fromage SEVENTEEN DOLLARS

# L'ESPALIER

### Winter Degustation SIXTY

VINTNER'S TASTING

Four pairings 65

Six pairings 85

Four seasonal juice pairings 35

2005 WESTPORT RIVERS, "CUVÉE RJR," BRUT, WESTPORT, MA

Island Creek oyster with American caviar and grapefruit-champagne gelée\*

VELENOSI, "VISCIOLE", LE MARCHE, ITALY

Seared Hudson Valley foie gras with white port gelée, smoked cipollini onion, Jerez reduction and pear; toasted Brioche\*

2006 BOURDY, CHARDONNAY, CÔTES DU JURA

Grey sole with warm Bergamot orange curd, celery, Earl Grey tea, and citrus beurre blanc\*

2005 WATTLE CREEK, CABERNET SAUVIGNON, ALEXANDER VALLEY

Ashed Pineland Farms prime beef sirloin with celery root purée roasted winter vegetables, and boudin noir\*

OFFLEY, 10 YEAR TAWNY

Grand Fromage

2010 BERA, BRACHETTO, PIEMONTE, ITALY

Dessert Tasting

### Degustation of Vegetables FIFTY

A seasonal tasting of vegetarian dishes with optional wine or juice pairings

### Chef McClelland's Tasting Journey\*

ONE HUNDRED

ADD VINTNER'S TASTING ONE HUNDRED TEN

\*Menu items are cooked to order or may contain undercooked meat or fish, which may increase your risk of food-borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.