

L'ESPALIER

Sample Winter Menu

Winter Prix Fixe

EIGHTY-FIVE

First Course

Consommé of rabbit with confit leg, roasted kidney, and cardamom-sweet potato "gnocchi"; baguette tuile*

Apple Street Farm coddled egg with a salad of winter vegetables, Comté-cauliflower mousse, mustard seed and sherry vinaigrette*

Seared Hudson Valley foie gras with banana flambé, sauce Hollandaise, Mendocino Black Trumpet mushrooms and warm banana meringue* (add 10)

Nantucket Bay scallops with veal sweetbreads, pickled shallots and ham consommé; roasted and puréed cauliflower*

Gulf of Maine shrimp cru with Kiawano fruit, green apple-celeriac mousse, dill, and citrus ice*

Main Course

Roasted Heritage duck for two; port poached pear with foie gras and frangipane, salt roasted onion, and spiced jus* (add 20)

Rosemary-juniper crusted venison with date-tamarind purée, roasted beets, lardons, grilled winter greens, and walnuts*

Ashed Pineland Farms prime beef sirloin with roasted winter vegetables, Gruyère popover, and boudin noir*

Butter-poached chicken with Perigord winter truffle, root vegetable risotto, sauce velouté, and applewood jus*

Georges Bank cod with hearts of palm "cannelloni", black sesame, bitter almond, young coconut and preserved Meyer lemon*

Casco Bay lobster with Mandarin orange, gingered Savoy cabbage, and braised fennel; saffron-star anise emulsion* (add 20)

Caviar and Oysters

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

Island Creek oyster, Duxbury, MA
Moon Shoal oyster, Barnstable, MA

FOUR DOLLARS EACH

Winter Degustation Menu

ONE HUNDRED FIVE

VINTNER'S TASTING

Four wine pairings 65

Six wine pairings 85

Four seasonal juice pairings 35

2006 WESTPORT RIVERS, "CUVÉE RJR," BRUT, WESTPORT, MA

Butter-poached Casco Bay lobster with vanilla-scented Apple Street Farm butternut squash, brown butter emulsion, and coconut puffed rice*

VELENOSI, "VISCIOLE", CHERRY WINE, MARCHE

Parfait de foie gras with white port gelée, smoked cipollini onion, Jerez reduction and pear; fruit and nut toast

2008 LANGOUREAU, SAINT-AUBIN, BURGUNDY

Grey sole and Maine shrimp cru with warm Bergamot orange curd, celery, Earl Grey tea, and citrus sabayon*

2005 WATTLE CREEK, CABERNET SAUVIGNON, ALEXANDER VALLEY

Colorado lamb; roasted loin and bacon with fermented black garlic, white bean purée, and saffron-almond cake

OFFLEY, 10 YEAR TAWNY PORT

Grand Fromage

2010 BERA, BRACHETTO, PIEMONTE

Mexican vanilla pudding sphere with Manjari and white chocolate cremeux, saffron coconut, smoked pecan sablé, and ginger ice cream*

Degustation of Vegetables

NINETY

Chef McClelland's Tasting Journey*

ONE HUNDRED EIGHTY-FIVE

VINTNER'S TASTING ONE HUNDRED THIRTY

DEGUSTATION AND JOURNEY MENUS ARE OFFERED FOR THE ENTIRE TABLE