



# Chef's Tasting Menu

food - \$69 with wine pairings - \$96

## first

### Skagen (Shrimp Toast)

shrimp, crème fraîche, preserved lemon,  
golden caviar, fresh dill, rye toast

*Lampo Borgoluce - Prosecco - Triviso, Italy*

## second

### Spicy Roasted Pumpkin Soup

lime crema

*Dr. Fischer - Riesling - Mosel, Germany*

## third

### Warm Fall Salad

squash hummus with hot roasted veggies,  
warm maple dressing, spiced pecans, fried sage

*Masseria Surani - Primitivo - Puglia, Italy*

## fourth

### Filet of Beef Tenderloin

dill caper butter, parsley potatoes, arugula, radish,  
fried capers, lemon-dill vinaigrette

*Revik Saphi Vineyard - Cabernet Sauvignon - Napa Valley, CA*

## fifth

### Swedish Cheesecake

lingonberry swirl, orange lingonberry jam, ginger crisp

*Château Roŭmieu-Lacoste - Semillon - Bordeaux,*