

CHEF MCCLAIN'S
SIGNATURE MENU \$79

1ST COURSE

MARKET OYSTERS

Piquillo Pepper and Tabasco Sorbet
Aged Tequila Mignonette

Or

WAGYU BEEF TARTARE

Crushed Caper Aioli
Slow Poached Egg/Crispy Chocolate

Or

SHAVED GLOBE ARTICHOKE

Baby Vegetable/Parmesan/Creminelli Coppa

(SUBSTITUTE FOIE GRAS BRULEE \$10)

2ND COURSE

BACON- WRAPPED RABBIT

English Pea Ravioli/Nueske Bacon
Sweet Onion Sauce

Or

MAINE DAYBOAT SCALLOPS

Braised Oxtail/Wild Mushrooms
Salted Caramel Reduction

3RD COURSE

IBERICO PORK LOIN

Crispy Pork Shoulder/Spaetzle
Creminelli Mortadella

Or

48 HOUR BEEF BELLY

Shaved Purple Asparagus/Ramp-Sorrel Puree
Pickled Ramps

4TH COURSE

GIANDUJA PAVE

Chocolate Caramel
Hazelnut Crunch/Tangerine

Or

PINE NUT TART

Blackberries/ Violet Gelee
Salted Brioche Gelato

WINE PAIRING \$39

BEER PAIRING \$39