

edwins too

Three-Course Tasting Menu

Amuse Bouche

Artichaut à la Barigoule

Braised Artichoke Stuffed with Pork Served with Aromatic Braising Jus
Champagne Drappier, *Carte d'Or*, Brut, Champagne, NV

Grenadines de Veau

Veal Tenderloin Cutlets, Rutabaga, Killbuck Valley Mushrooms & Veal Jus
Domaine Rochette, Morgon, Côte du Py, 2018

Mille-Feuille a l'Orange

Mille-Feuille of Phyllo & Orange-Vanilla Pastry Cream with Valrhona Chocolate Sorbet
Ramos Pinto, *Estate Grown*, Tawny, Porto, NV

Mignardises

\$55 Menu

\$35 Flight of wines

\$55 Grand flight of wines