

edwins too

Five-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

Foie Gras en Brioche

Hudson Valley Foie Gras Torchon in Brioche Bread atop Apple & Porto Aspic
La Fleur Renaissance, Sauternes 2016

**Glass of 2006 Chateau d'yquem Supplement: \$55*

Soupe de Châtaignes et Faisan

Chestnut & Pheasant Soup

Emilio Lustau, East India Solera Sherry, 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

\$75 Menu

\$55 Flight of wines

\$75 Grand flight of wines