

edwins too

Seven-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

Fillets de Soles Brillat-Savarin

Poached Dover Sole, Lobster Mousse, Mushroom Bouchée & Sauce Americaine
Domaine Thévenet et Fils, Mâcon-Pierreclos, 2018

**Tablesides Shaved Black Winter Truffle Supplement: \$45*

Grenadines de Veau

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

L'Elixir de Fruits Exotiques, Sorbet au thé de Chine

Chilled Vanilla Soup with Tropical Fruits & Jasmine Tea Sorbet
Domaine de Barroubio, St. Jean de Minervois, 2017

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

\$95 Menu

\$75 Flight of wines

\$95 Grand flight of wines