

# CHEF'S TASTING MENU

*Menu for Friday, July 10th*

SUMMER VEGETABLES « A LA GRECQUE »  
SPOT PRAWN, MANILLA CLAMS, CHIFFONADE OF CALAMARI

TENDER POTATOES GNOCCHI  
CREAMY MOREL & ASPARAGUS

STRIPED BASS  
DUSTED WITH SICHUAN PEPPERCORN ON MINI RATATOUILLE

SAUTÉED DUCK BREAST  
CITRUS MARMALADE SAUCE, DAIKON, BREAKFAST RADISH & SPINACH LEAVES

MARTINI OF FRESH CHERRIES  
GRANITE, LIGHTLY WHIPPED CREAM

*Menu for Saturday, July 11th*

SLICE OF EGGPLANT CONFIT  
TOMATO TARTAR WITH OREGANO AND CUCUMBER

DAY BOAT SCALLOP SALAD  
SHAVING PARMESAN AND SUMMER TRUFFLE, BROWN BUTTER EMULSION

SALTED BAKED COD ON ITALIAN BUTTER BEANS  
PIQUILLO PEPPERS & FRIED PARSLEY

ROASTED BONELESS RACK OF VEAL  
BRAISED LETTUCE, PEARL ONION & FINGERLING POTATOES

CLASSIC CHERRIES JUBILEE

*Tasting menu offered at \$125 plus taxes & gratuities  
Optional wine pairings \$70*

INTRODUCING  
GUEST CHEF SYLVAIN PORTAY  
JULY 11TH & 12TH



Born in 1961 in Evan-Les Bains, France, Sylvain Portay began his career at the age of 15 as an apprentice with Great Chef Jean-Louis Palladin at La Table des Cordeliers in Condom, France. Two years later, he moved to Chef Palladin's Jean-Louis Restaurant at the Watergate in Washington, DC.

Portay was chef de cuisine under Alain Ducasse at Le Louis XV in Monte Carlo when it received three Michelin stars in 1990. Between 1992 to 1996, Sylvain was executive chef at New York's famed Le Cirque and from 1996 to 2004, he was the chef at The Ritz-Carlton's Dining Room in San Francisco.