



**Tasting Tuesdays' #12
Wild Game Night
January 12, 2021 at 7 p.m.
\$75 per person + Tax + Tip**

FIRST COURSE

ELK TENDERLOIN CARPACCIO - PICKLED GARLIC + MUMMY'S TADKA

GAMAY/PULSARD - BUGEY CERDON, BUGEY NV

SECOND COURSE

"TANDOORI" PHEASANT - CUCUMBER RAITA + PRESERVED LEMON

CHARDONNAY - DOMAINE LE VALANGES, MACON - PRISSE LE CLOS, BURGUNDY 2019

THIRD COURSE

SQUAB BREAST - COCONUT GRAVY + SWEET CELERY PICKLE

PINOT NOIR - DOMAINE RUDEL, PAYS D'OC 2019

FOURTH COURSE

OSTRICH FILET - VINDALOO, SPICED MASHED POTATOES

CABERNET/MERLOT/CAB FRANC - TELLUS VINEA, BORDEAUX 2018

DESSERT

MASALA CHAI SOUFFLE - PISTACHIO CRUMBLE

YOUR CHOICE OF TEA OR COFFEE

The Chef - Jay

Call for reservations
(516) 916-5353

The Boss - Raquel