



providence

5x5 Chefs Collaborative
april 28th, 2009



quartet of amuse bouche
michael cimarusti

hamachi sashimi
ton buri, asian pear, red radish and fennel
david lefevre

taittinger, cuvée prestige m.v.

shellfish "printanière"
santa barbara prawns, abalone, squid, clams, lemongrass – shellfish emulsion
josiah citrin

riesling kabinet, "serrig würtzberg" bert simon 1998

sautéed wild striped bass
white carrot purée, nettles, fava beans, fennel pollen
neal fraser

chardonnay, hartford court "four hearts vineyards" 2005

barley timbale
peas, artichokes, foie gras, mushroom sauce
gino angelini

pinot nero, "meczan" j. hofstätter 2007

roasted duck "apicius"
spiced pineapple, rhubarb and celery root
alex stratta

grenache, domaine de la pertuisane 2005

un café à bordeaux
canelé ice cream, coffee parfait and toasted hazelnuts
adrian vasquez

vin santo, antinori 2005

special thanks to our guest chef alex stratta of alex at wynn las vegas
chef, michael cimarusti/sous chefs, sam baxter and tristan aitchison