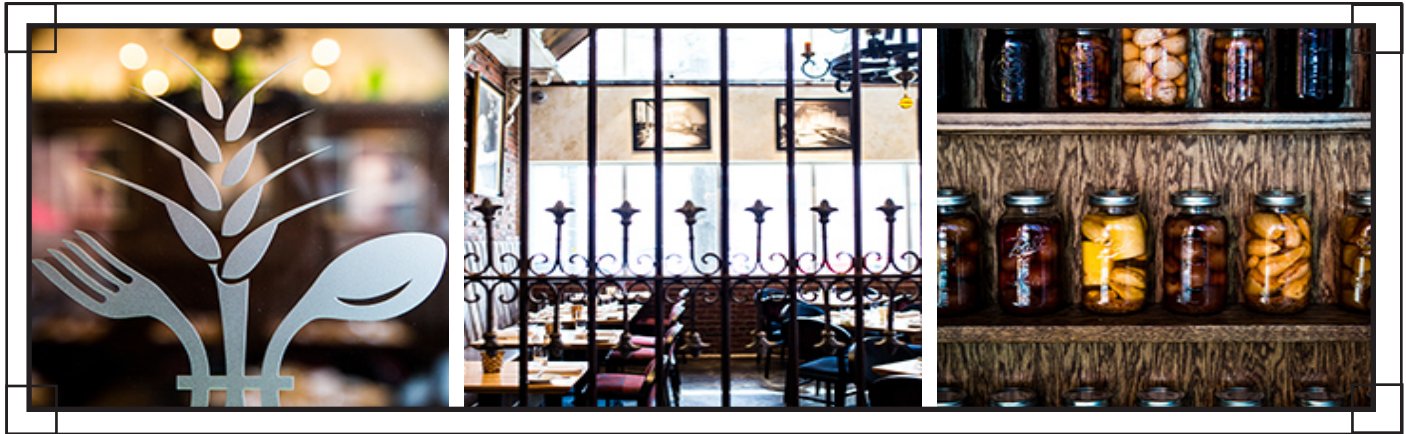




FLEET STREET KITCHEN



Winter Restaurant Week 2015

Three Courses -30.15

Wine Pairing -19

*Select one item from each course

First Course

Leaf Lettuce

Asian pear, pumpernickel, green peppercorn, lemon vinaigrette

Sauvignon Blanc – Patient Cottat, Le Grand Caillou, Loire, France 2013

Braised Beef Agnolotti

Green cabbage, celery root, preserved lemon

Riesling– Kurt Darting, Durkheimer Hochben - Kabinett, Pfalz, Germany 2013

Squash Veloute

Bay laurel cream, compressed apple, almonds

Chardonnay – Eric Chevalier, Loire, France 2012

Beet Salad

Orange, pine nut butter, ricotta salata, sourdough tuile, baby greens

Gamay – Potel Aviron, Vieilles Vignes, Fleurie, Beaujolais, France 2010

Second Course

Pastrami Short Rib (\$5 supplement)

Huckleberry, parsnip, kale, sauerkraut-rye

Syrah Blend – Domaine La Blaque, Pierrevet, Provence, France 2011

Jumbo Rockfish

Pumpkin dashi, shiitake mushroom, wild rice

Grüner Veltliner – Huber, Terrassen, Traisental, Austria 2013

Vegetable Ash Garganelli

Black garlic, cipollini onion, wild mushroom, meyer lemon gremolata

Barbera – De Forville, Alba, Piedmont, Italy 2013

Chicken Roulade

White miso, cheddar grits, brussels sprouts, chicken jus

Pinot Noir – Wildewood, Willamette Valley, Oregon, 2013

Dessert

Bittersweet Chocolate Terrine

Blood orange, hazelnut brittle, smoked vanilla bean ice cream

Lambrusco– Cantina Puianello, Primabolla, Reggiano, Emilia-Romagna, Italy

Baked Pear

Candied walnuts, port caramel, mascarpone ice cream, Madeira– Broadbent, Five Year Reserve, Portugal

“Movie Theater” Sundae

Buttered popcorn ice cream, toffee butter crunch, caramel sauce

Sauternes-Style Blend – Château La Rame, Sainte-Croix-Du-Mont, Bordeaux, France 2010