

THACHER & RYE

BY BRYAN VOLTAGGIO

SNACKS

OYSTER

golden osetra caviar

FALAFEL

english pea, humus

CORN MADELEINE

smoked trout and roe

milk punch

cognac, apricot, honey, lemon

MENU

SCALLOP

corn pudding, leche de tigre, cucumber, shallot, coriander

n.v nicolas feuillatte, reserve brut, champagne, france

RAVIOLI

cherry glen farm goat cheese, beurre monté, verjus blanc, english peas, country ham

2020 robert weil, riesling trocken, rheingau, germany

COD

sauce américaine, sprouting cauliflower, caramelized cauliflower puree, mussels

2020 albarino, granbazan, etiqueta amber, rias baixas, spain

DELMONICO STEAK

butterball potatoes, morels, spinach, sauce bordelaise

2014 tempranillo, campo viejo, gran reserva, rioja spain

EGG

mango, coconut, bittersweet chocolate

2018 sauternes, château les justices, bordeaux, france

MIGNARDISE

menu 125 | beverage pairing 65