



Eat my trips
Nine Course Culinary Journey of Chef Keith's Travels

1ST COURSE

BLUEFIN TUNA TARTARE IN A CRISPY SHELL

Toasted white sesame oil, artisan made Japanese soy sauce, fresh wasabi

2ND COURSE

MAINE JONAH CRAB SALAD WITH APPLE

Sweet red pepper coulis, fresh herbs

3RD COURSE

DUO OF CANTABRIAN ANCHOVIES PINTXO

On toasted baguette with sautéed green pepper and garlic aioli

4TH COURSE

MINI MAINE LOBSTER ROLL

In Brioche Roll with Pink Marie Rose Cocktail Sauce

5TH COURSE

MUSHROOM AND TRUFFLE FILLED GRUYÈRE GOUGÈRE

Topped with Shaved Winter Truffle

6TH COURSE

BUCKWHEAT BLINI TOPPED WITH SMOKED SALMON, CREME FRAICHE AND KALUGA CAVIAR

With fresh dill

7TH COURSE

CHICKEN LIVER PARFAIT

With Pickled Red Onions Jam, Cornichon batons

8TH COURSE

**SEARED A5 JAPANESE WAGYU TATAKI SERVED OVER CHARRED GREEN ONION PURÉE, FINISHED
WITH A SPLASH OF YUZU-PONZU**

9TH COURSE/ DESSERT

DECONSTRUCTED LEMON CURD TART

Topped with Caramelized Italian Meringue

**Price per person is 160 excluding service and tax. Optional Wine Pairing- 120 per person.
Seating times are at 5:30 pm or 8:30 pm- Approximate meal duration is 2 to 2.5 hours**

*We ask the entire table to participate in this special tasting so we can more efficiently
produce and serve this very special menu.*