

Taste My Trips

Nine Course Culinary Journey of Chef Keith's Travels

1. *Bluefin Tuna Tartare in a Crispy Shell*

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

2. *Maine Jonah Crab Salad with Apple*

Sweet red pepper coulis, fresh herbs

3. *Duo of Cantabrian Anchovies Pintxo*

On toasted baguette with roasted green pepper and garlic aioli

4. *Mini Maine Lobster Roll*

In brioche roll with pink Marie Rose cocktail sauce

5. *Mushroom and Truffle Filled Gruyère Gougère*

Topped with shaved winter truffle

6. *Buckwheat Blini Topped with Smoked Salmon, Crème Fraîche and Kaluga Caviar*

With fresh dill

7. *Chicken Liver Parfait*

With red onion jam, cornichons, brioche toast points

8. *Braised Iberian Pork Cheek over Carnaroli Rice Risotto*

With vibrant green herb sauce

9. *Dessert: Deconstructed Lemon Curd Tart*

Topped with caramelized Italian meringue

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

Price per person is \$160, excluding service and tax. Optional wine pairing: \$120 per person.

Seating times are 5:30 pm or 8:30 pm. Approximate meal duration is 2 to 2.5 hours.