

JEFFREY'S MENU

CHEF JEFFREY THOMPSON'S SIX COURSE TASTING MENU OFFERS A CAREFULLY CRAFTED COLLECTION OF DISHES INSPIRED BY THE FINEST INGREDIENTS OF THE SEASON.

A CURATED CULINARY EXPERIENCE IN FLAVORS, TEXTURES AND TASTES, IT IS UNIQUELY DESIGNED TO INDULGE THE SENSES AND DELIGHT THE PALETTE.

ARCTIC CHAR APPLE
POINTY SNOUT CAVIAR LANGOUSTINE
FOIE GRAS QUINCE
SWEET POTATO TURBOT
VENISON CAULIFLOWER MUSHROOM
ALBA WHITE TRUFFLE QUARK

\$158 PER PERSON

THE TASTING MENU IS OFFERED FOR THE ENTIRE TABLE AND IS AVAILABLE UNTIL 8:30PM.

PETER'S CHEESE TROLLEY

SELECTION OF THREE CHEESES \$22

SELECTION OF FIVE CHEESES \$29

POINTY SNOUT OSSETRA CAVIAR

\$225 PER OUNCE

\$375 ONE OUNCE WITH HALF BOTTLE OF KRUG, GRANDE CUVÉE

PASTA ALLA CHITARRA

ALBA WHITE TRUFFLE \$50/\$100

JUST ARRIVED

ALBA WHITE TRUFFLE

SUPPLEMENT \$75

WE KINDLY ASK ONE CHECK PER TABLE. PRICES EXCLUDE TAX/SERVICE.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR DIETARY RESTRICTION.

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."

PRIX FIXE MENU

FALL VEGETABLE TERRINE

CROSNES, BULLS BLOOD, BLACK TRUFFLE

"BARIGOULE OF SUNCHOKES"

CHANTERELLES, CARROT, ALBA WHITE TRUFFLE
(SUPPLEMENT \$15)

CURED ARCTIC CHAR

POTATO, APPLE, PISTACHIO

CARABINERO PRAWN

PANISSE, ARTICHOKE, SPINACH

CARPACCIO OF LANGOUSTINE

CLEMENTINE, DAIKON, POINTY SNOUT OSSETRA CAVIAR
(SUPPLEMENT \$10)

RABBIT

CELERY ROOT, BLACK TRUMPETS, CIPOLLINI ONION

HOT FOIE GRAS

QUINCE, TURNIP, ENDIVE

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PARMESAN GNOCCHI

PEARL ONION, KOHLRABI, ALBA WHITE TRUFFLE
(SUPPLEMENT \$30)

ATLANTIC COD AND BAY SCALLOPS

PARSNIP, MATSUTAKE, RUTABAGA

TURBOT

SWEET POTATO, SALSIFY, BLACK TRUFFLE

SALT MARSH LAMB

PUY LENTILS, CAULIFLOWER, CEPE

BROKEN ARROW RANCH VENISON

BUTTERNUT SQUASH, CABBAGE, CAULIFLOWER MUSHROOM

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CHOICE OF DESSERT

FOUR COURSE: \$125 PER PERSON

TWO STARTER, ONE MAIN COURSE, ONE DESSERT

THREE COURSE: \$95 PER PERSON

ONE STARTER, ONE MAIN COURSE, ONE DESSERT

THE PORTICO BY JEFFREY THOMPSON

FALL 2018