

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.

KANPACHI *CITRUS*
POINTY SNOUT CAVIAR *SPINY LOBSTER*
FOIE GRAS *PERSIMMON*
SUNCHOKE *LOUP DE MER*
DRY AGED BEEF *CELERY ROOT*
PERIGORD BLACK TRUFFLE *PEAR*

\$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
PERIGORD BLACK TRUFFLE \$40/\$80

JUST ARRIVED PERIGORD BLACK TRUFFLE SUPPLEMENT \$50

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

"SALAD"
ARTICHOKE, CEPE, GOAT CHEESE, HAZELNUT

"FRICASSEE"
POTATO, MORELS, PERIGORD BLACK TRUFFLE
(SUPPLEMENT \$10)

VARIATIONS OF KANPACHI
CITRUS, PERSIAN CUCUMBER, SHISO

TANDOORI SPICED SKATE
PARSNIP, BLACK TRUMPETS, SPINACH

COOL SPINY LOBSTER
BEETS, FRISEE, POINTY SNOUT OSSETRA CAVIAR
(SUPPLEMENT \$10)

SQUAB
KABOCHA SQUASH, FIG, CROSNES

HOT FOIE GRAS
PUY LENTILS, PERSIMMON, TURNIP

—
"RAVIOLI"
BUTTERNUT SQUASH, CHESTNUT, RICOTTA

LOUP DE MER
SUNCHOKE, DELICATA SQUASH, DUMPLING

SEA TROUT
FREGOLA, SALSIFY, GREEN CAULIFLOWER

MUSCOVY DUCK
SWEET POTATO, CAULIFLOWER, CHANTERELLES

DRY AGED BEEF RIBEYE
CELERY ROOT, PRESSED BEEF CHEEK, PERIGORD BLACK TRUFFLE
(SUPPLEMENT \$20)

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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
WINTER 2019**