



O'Shaughnessy

November 7, 2016

Hamachi Crudo. Peach Balsamic. Chevre. Cilantro Oil. Puffed Rice.
Kushi Rockefeller. Vin Blanc Spinach. Lime Hollandaise

2014 Children's Garden Sauvignon Blanc

Maine Lobster Bisque.
King Crab with Tangerine Lime Beurre Blanc.
Ipswich Crunchy Clams. Lime Aioli.

2014 Chardonnay

Mustard Mache. La Quercia Acorn Tamworth Guanciale.
Seckel Pear. Honeyed Gorgonzola Dolce. Toasted Pecan.
Mary's Duck Breast. Blackberry Mocha Drizzle.

2013 Merlot

Black Truffle Pappardelle
La Quercia Ibérico de Beliota Lardo
Porcini. Chanterelle. Oyster. Truffle Sauté.

2013 Napa Cabernet Sauvignon

Caramelized Shallot & Thyme Crusted Tenderloin.
Seared Foie Gras. Buttermilk Onion Ring. Black Cherry Bordelaise.
Black Truffle & Leek Tart. French Kiss.

2013 Howell Mountain & 2013 Mt. Veeder Cabernet Sauvignon

Honey Roasted Pear & Roquefort Shortcake
Marscapone Gelato
Flourless Bittersweet Bites.

2012 Port

chef & sommelier
Lynne Anthony Campbell