

# ESTUARY TASTING MENU

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CHEF BRYAN VOLTAGGIO  
CHEF MICHAEL VOLTAGGIO  
CHEF DAN KENNEDY  
& TEAM

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# TASTING MENU

## AVOCADO CONFIT\*

JICAMA,  
YELLOWFIN TUNA TARTARE,  
FERMENTED BLACKBERRY

## CUTTLEFISH RAMEN\*

SOFT EGG,  
MUSHROOM DASHI,  
ENOKI HAY,  
BENNE SEED TOGARASHI

## EAST COAST FLOUNDER\*

TUNA PROSCIUTTO,  
CHARRED CABBAGE,  
ROMESCO,  
MUSTARD LEAVES

## BEEF AND BROCCOLI

SHORT RIB,  
SUNFLOWER SEED RISOTTO,  
BROCCOLI,  
PUFFED BEEF TENDON,  
VADOUVAN

## CARAMEL APPLE SANGRIA

SPECULOOS COOKIE,  
SALTED CARAMEL MOUSSE,  
HONEY CRISP APPLE SANGRIA

## NIGL

2018 GRÜNER VELTLINER, 'FREIHEIT'  
NIEDERÖSTERREICH, AUSTRIA

## JEAN-MARC BROCARD

2018 CHARDONNAY  
SAINT CLAIRE, CHABLIS, FRANCE

## JOSEPHUS MAYR

2016 SCHIAVA BLEND, 'ST. MAGDALENER'  
SÜDITROL, ITALY

## LA JOTA

2014 CABERNET SAUVIGNON  
HOWELL MOUNTAIN, NAPA VALLEY, CALIFORNIA

## BLANDY'S

5 YEARS BUAL  
MADEIRA

FIVE COURSE MENU | 95

45 | WINE PAIRINGS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS