

ESTUARY TASTING MENU

CHEF BRYAN VOLTAGGIO
CHEF MICHAEL VOLTAGGIO
CHEF DAN KENNEDY
& TEAM

TASTING MENU

AVOCADO CONFIT*

JICAMA,
YELLOWFIN TUNA TARTARE,
FERMENTED BLACKBERRY

CUTTLEFISH CACIO E PEPE*

EGG YOLK,
PECORINO CHEESE,
BLACK TRUFFLE COULIS

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,
HONEYCRISP 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