

UNDER PRESSURE

Chef John Kleifgen

AUGUST 9th, 2024

Guest Name

Farm Egg

62° egg, marinated haricot verts, prosciutto de parma

Nicolas Feuillatte, Bruté, Champagne, FR NV

Foie Gras

pastrami cured foie gras, beet mostarda, oat streusel

Equinoxe, Crozes Hermitage, Rhone, FR 2018

Halibut

east coast halibut, potato pave, english mustard hollandaise

Chateau De Montfort, Vouvray, Loire Valley, FR 2021

Salmon

butter poached ora king salmon, compressed watermelon

gazpacho, pickled fava beans

Rubia, "Truchard Vineyard", Chardonnay, Carneros,

Napa, CA 2019

Lamb

pistachio dukkah crusted colorado rack of lamb, romesco,

romanesco

Georges-Noellat, Cote-De-Nuits Village, Bourgogne, FR 2021

Short Rib

48-hour kagoshima short rib, wild turkey bbq glaze, okra,

roasted jalapeno fresh corn 'grits'

Le Moulin Chapitre, Chinon, FR 2020

Filet Mignon

ohmi beef tenderloin, truffled pommes puree,

lobster demi-glace

Antica, Cabernet Sauvignon, Atlas Peak, Napa CA 2018

Crème Caramel

orange custard, caramelized honey, almond biscotti

Penfolds Club, Tawny Port, Australia, NV

Chocolate Cake

devil's food cake, strawberry chips, daquiri ice cream

Chateau Petit Guiraud, Sauternes, FR 2020