

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.

FLUKE *POINTY SNOUT CAVIAR*
LIVE SHELLFISH *HEART OF PALM*
FOIE GRAS *RHUBARB SORBET*
GREEN ASPARAGUS *HALIBUT*
FRENCH VEAL *PERIGORD BLACK TRUFFLE*
CITRUS *CHAMOMILE*

\$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

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

SPRING FLAVORS
ARTICHOKES, PEAS, RADISH

PERIGORD TRUFFLED RICOTTA GNUDI
HEDGEHOG MUSHROOMS, FAVA BEANS, SORREL
(SUPPLEMENT \$10)

FLUKE SASHIMI
BEETS, CITRUS, POINTY SNOUT OSSETRA CAVIAR
(SUPPLEMENT \$12)

CHARCOAL GRILLED COD CHEEK
KOHLRABI, ENDIVE, CARROT KAMPOT GLAZE

'LIVE SHELLFISH'
GOEDUCK CLAM, LOCAL LOBSTER, SCALLOP, DUNGENESS CRAB

RABBIT
RUTABAGA, RAMPS, VIN JAUNE

VARIATIONS OF FOIE GRAS
FENNEL, TURNIP, RHUBARB SORBET

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CANNELLONI
SPRING VEGETABLES, PARMESAN, ARGAN OIL

HALIBUT
GREEN ASPARAGUS, POTATO, PIQUILLO

DAURADE
PANISSE, WHITE ASPARAGUS, KING PRAWN

FRENCH VEAL LOIN AND SWEETBREAD
PARSNIP, CEPE, PERIGORD BLACK TRUFFLE
(SUPPLEMENT \$15)

JAMISON FARMS LAMB SADDLE AND SHOULDER
SUNCHOKES, FRENCH ASPARAGUS, MORELS

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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
SPRING 2019**