

V I A N D R E D I



★ MENU DÉGUSTATION ★ ★ STEAKHOUSE WINE PAIRING ★



BOEUF USDA "PRIME" VEILLI / DRY AGED 45 JOUR/DAYS +

1ST COURSE (CHOOSE ONE (1))

OYSTERS ROCKEFELLER (3)

sauteed spinach, button mushrooms, Parma cheese bechamel

CRAB CAKE

Snow crab and fresh white fish, day old breading, spanish onion, chives and potatoes. served with a mustard citrus sauce

SALMON TARTARE

hand chopped King Salmon, Horseradish & Mascarpone cream, chives, Thai chilli oil, cucumber salad

wine : Talbott Kali Hartt, Chardonnay, California, 2016

2ND COURSE

GNOCCHI

Slow Braised oxtail with enoki mushrooms with Truffle / Foie Gras reduction, Parma shavings

wine : Gallo Signature Series, Pinot Noir, Santa Lucia, California, 2014

3RD COURSE

BUTCHERS BOARD TASTING USDA PRIME, COLORADO FARMS

45 days old; Dry aged "Vintage" Bone-in Sirloin

65 days old; Dry aged Bone- in filet mignon "Gavino cut"

45 days old; Delmonico cut / Rib

wine: Abstract, Orin Swift, Napa Valley, 2015

ACCOMPANIED WITH:

SMASHED POTATOES

with EVOO, Sea salt, chives, and spring truffle oil,

MAPLE GLAZED HEIRLOOM BABY CARROTS

pan sauteed with butter and Quebec maple syrup

4TH COURSE

MOLTEN LAVA CAKE

death by chocolate, moelleux, white choco cheesecake with ganache

wine : Gardies, rivesaltes ambré, 2004



PRIX FIXE \$95 / P - ADDITIONAL AVEC VINS \$65 / P

SHARING CHARGE OF \$30/P

STEAK CUT SELECTION MAY CHANGE DUE TO QUANTITIES AND AVAILABILITY

