

STARLIGHT DINNERS

At the Cliffhouse Bistro



I. WINTER'S FORAGE

soy marinated mushrooms – mirin pickled beets – sesame oil confit garlic

Seebich, Niersteiner Riesling Spatlese, Trocken, Germany

II. SCALLOPS & PORK BELLY

lobster pâte à choux – maple poached pears – ice wine buerre blanc

Vinyes de Terres, Blanc, Tarragona, Spain

III. ASSIETTE DU CHEF

venison tartare – bison tongue – pheasant liver paté – ox marrow

Dominique Piron, Chiroubles, Beaujolais, France

PALATE CLEANSER

spiced & charred pineapple – passion fruit & star anise granita

IV. BISON SHORT RIB

stewed in balsamic, roma tomatoes, thyme & barley
cauliflower & garlic purée – fondant potato

Le Vieux Donjon, Chateauneuf du Pape, Rhône, France

V. CHOCOLATE TART

salted caramel brittle and olive oil

Burge Family, Old Tawny, Barossa Valley, Australia