

Chef's Table

SAMPLE MENU

first course

HEIRLOOM BEET + GOAT CHEESE TERRINE

ARUGULA, PISTACHIO + FENNEL POLLEN

second course

SMOKED BEEF CARPACCIO*

WILD MUSHROOMS, TALEGGIO CREAM,
BLACK GARLIC + RYE CRUNCH

third course

PAN-SEARED HALIBUT

SAFFRON RISOTTO, WILTED SPINACH +
PIQUILLO PEPPER

fourth course

PORT-POACHED FIGS

ALMOND MOUSSE + DARK CHOCOLATE TUILLE

\$165pp+

MENU IS FOR ILLUSTRATIVE PURPOSES ONLY AND IS SUBJECT TO SEASONAL OR FULFILLMENT AVAILABILITY. PLEASE CALL 412.337.1721 TO CUSTOMIZE YOUR CHEF'S TABLE EXPERIENCE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Chef's Table

SAMPLE MENU

first course

WHITE ASPARAGUS

CRISPY JAMON SERRANO, MARCONA CREAM +
SHERRY GASTRIQUE

second course

DIVER SCALLOPS

DELICA SQUASH SILK, GREEN APPLE +
FRIED SAGE

third course

COQ AU VIN

POMME PUREE, HARICOT VERT +
CARAMELIZED SHALLOT

fourth course

EARL GREY CREME BRULEE

CANDIED ORANGE + SUGAR CRACKLE

\$165pp+

MENU IS FOR ILLUSTRATIVE PURPOSES ONLY AND IS SUBJECT TO SEASONAL OR FULFILLMENT AVAILABILITY. PLEASE CALL 412.337.1721 TO CUSTOMIZE YOUR CHEF'S TABLE EXPERIENCE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Chef's Table

SAMPLE MENU

first course

CHARRED BROCCOLINI

PARMESAN PANKO, LEMON ZEST
+ SWEET DROP PEPPERS

second course

WILD MUSHROOM TARTLETTE

AGED GRUYERE, CARAMELIZED SHALLOT
+ THYME

third course

BRAISED SHORT RIBS

CAULIFLOWER SILK, LACINTO KALE
+ VEAL DEMI GLACE

fourth course

TARTE TATINE

VANILLA ICE CREAM + SAGE CARAMEL

\$165pp+

MENU IS FOR ILLUSTRATIVE PURPOSES ONLY AND IS SUBJECT TO SEASONAL OR FULFILLMENT AVAILABILITY. PLEASE CALL 412.337.1721 TO CUSTOMIZE YOUR CHEF'S TABLE EXPERIENCE.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS