# TASTING & PAIRING

*March, 2012*

## ONE

mixed greens salad, roasted beets, goat cheese, yoghurt, hops syrup, malt

*mussbach riesling kabinett 2010, müller-catoir, pfalz* — 9

## TWO

fried egg bread, prague stayle ham, pickles, horseradish & apple relish

*harpoon india pale ale, windsor, vermont* — 5

## THREE

atlantic salmon, vichysoisse, bread chips

*chardonnay 2009, stuhlmuller vineyards, alexander valley, california* — 8

## FOUR

veal schnitzel, cucumber salad, potato purée

*pecorino 2009, il feuduccio, abruzzi* — 6

## FIVE

confit of duck leg, hudson valley foie gras, red cabbage essence, nettle dumpling

*merlot 2010, jeanne marie, california* — 5

## SIX

schwarzwald cake, chantilly cream, berries

*dow's fine white porto, portugal* — 9

*six course tasting — 85*

*chefs de cuisine*
*oldrich sahajdak, marek sada*

*sommelier*
*sarah carson*