

Artichoke Cafe

C H E F ' S T A S T I N G M E N U " F A L L M E N U P R E V I E W "

Tuesday September 22, 2015

first

BEEF TARTARE

avocado, chips

FRAGRANT JEWEL SAKE Junmai Yamahai Muroka Nama Genshu, JPN

second

RADICCHIO SALAD

roasted squash, chick peas, pepitas, creamy herb dressing

STIFT GOETTWIG "MESSWEIN" GRÜNER VELTLINER, AUT

third

QUAIL

barley-mushroom stuffing, spinach, beurre rouge

APALTAGUA "COLLECCION" PINOT NOIR, CHL

fourth

PLANTAIN-COCONUT CREAM TART

chocolate ganache

CULINARY PERSONNEL: CRISTINA MARTINEZ, TODD LOVELL

WINE & BEVERAGE CURATOR: JULIAN MARTINEZ

Artichoke Cafe

4 course prix fixe - \$35; 3 courses of 3oz(unless noted) beverage pairings - \$15



CULINARY PERSONNEL: CRISTINA MARTINEZ, TODD LOVELL

WINE & BEVERAGE CURATOR: JULIAN MARTINEZ