

GUEST
CHEF
DINNER SERIES

JEAN-GEORGES &
CEDRIC VONGERICHTEN

amuse

Au

crispy sushi

salmon, avocado, chipotle sauce

first

Fs

toasted egg yolk petrossian caviar

egg toast, maldon salt, butter

billecart salmon little nell cuvée brut reserve, nv

second

Sd

diver scallop tartare

black truffle, sourdough, micro chive

2014 dominio del aguila picaro clarete ribeira del duero, spain

third

Th

black sea bass

jade emulsion, white asparagus, herb purée

2011 domaine andré neveu les monts damnés, sancerre, france

fourth

Ft

caramelized wagyu beef tenderloin

shiitake, black sesame, mustard

2013 heitz cellar napa valley, california

dessert

Ds

chocolate pudding

crystalized violets, soft peak whipped cream

1987 kopke colheita port douro, portugal

\$165 ++
optional wine pairing \$95 ++

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