

Pierpont's Small Plates Tasting Menu

Menu

Specialties

Three Course Tasting ~ \$35.95 Per Person

Choose two plates from Act I, Act II or Act IV and one plate from Act III
Wine Pairing Available ~ a supplement of \$18

Four Course Tasting ~ \$41.95 Per Person

Choose one plate from each Act
Wine Pairing available ~ a supplement of \$24

Act I

Lump Crab Cake - grilled-tomato mustard sauce
Wine ~ Pierre Sparr Riesling

Chardonnay Steamed Mussels - Prince Edward Island Mussels, leeks, house bacon lardons, herb butter and garlic toast
Wine ~ Domaine Lafond Lirac Blanc

Flash Fried Calamari - fried spinach, tomato and horseradish cream
Wine ~ La Marca Prosecco

Artisan Cheese Plate - imported and domestic cheeses with appropriate accompaniments
Wine ~ Dependent on Cheese Selection

Hand Cut Beef Tartare* - smoked egg yolk, black garlic, greens, radish and green peppercorn crackers
Wine ~ St. Francis Merlot

Act II

Pierpont's Salad - heirloom tomatoes, arugula, English cucumber, radish, roasted shallot vinaigrette
Wine ~ Benziger Family Sauvignon Blanc

Caesar* - romaine, shaved Parmigiano-Reggiano, sourdough croutons
Wine ~ Gilbert Picq Chablis

Walnut and Pear - spring greens, vanilla poached pear, brown sugar walnuts, red onion, blue cheese, and balsamic vinaigrette

Wine ~ Pierre Sparr Riesling

Watercress and Chilled Beets - goat cheese, sunflower seeds, cider-honey vinaigrette

Wine ~ Roederer Estate Brut

Blue Crab & Sweet Corn Bisque - jumbo lump crab meat and herb oil

Wine ~ Shannon Ridge Chardonnay

Chef's Specialty Soup - Ask your server for details

Wine ~ Dependent on the Soup of the Day

Act III

Loch Duart Salmon* - Forbidden rice, sugar snap peas, braised pork belly and ginger-soy reduction

Wine ~ Ayres Pinot Noir

Black Cod* - parsnip gnocchi, smoked oyster mushrooms and lavender butter

Wine ~ Jovino Pinot Gris

Shellfish Cioppino - PEI mussels, shrimp, diver scallop, roasted poblano-tomato broth, garlic bread

Wine ~ Vietti "Tre Vigne" Barbera d'Asti

Stuffed Maine Lobster Tail - supplement of \$4.00

Bacon-tarragon bechamel, roasted garlic whipped potatoes, asparagus

Wine ~ Gilbert Picq Chablis

Butternut Squash Risotto - roasted butternut squash, Brussels sprouts, spiced pecans and mission fig

Wine ~ Domaine Lafond Lirac Blanc

Filet Mignon* - asparagus, roasted garlic whipped potatoes and Cognac demi-glace

Wine ~ Simi Cabernet Sauvignon

Coffee and Ancho Chili Rubbed KC Strip* - 8oz. cut with whipped potatoes, asparagus and Grand Marnier butter

Wine ~ Chateau Greysac Medoc

Act IV

Milk Chocolate Mousse Torte - coffee ganache, creme anglaise

Wine ~ Fonseca Bin #27 Porto

Vanilla Creme Brulee - fresh berries

Wine ~ Disznoko Tokaji Aszu "5 Puttonyos"

White Chocolate-Brioche Bread Pudding - spiced caramel-apples, flambeed tableside with rum
Wine ~ NxNW Late Harvest Riesling

Sweet Potato Entremet - sweet potato custard, pecan sponge cake, marsala mousse and chai tea
creme anglaise
Wine ~ Taylor Fladgate 10-year Tawny

Rum Cake - coconut sorbet and passion fruit coulis
Wine ~ Maison Nicolas Sauternes