



A sparkling evening with Frogs Leap Public House
Thursday, 5.23.19, 6 to 9 PM

First

Fitz-Ritter, Pfalz Reisling, Sekt Durkheimer Hochbenn (NV)

with

Lemongrass & Mandarin Scallop Crudo

Burnet/Ginger/Mandarin Orange/Korean Honeysuckle/Togarashi Furikake

Second

Szitzgeti, Sekt Brut Gruner Veltliner (NV)

with

Thai Coconut & Kaffir Lime Crab Fritter

Som Tum Spicy Green Papaya Salad/Charred Lime/Sambal Matah/Ink Tuile

Third

Domaine Vincent Careme, Vouvray Brut Cuvee 2016

with

Duck Fat & Raclette de Savoie Grilled Cheese & Wood Roasted Hen Of The Woods

Summer Truffle Tapenade

Fourth

Champagne E. Barnaut, Brut Grande Reserve (NV)

with

Bacon Roasted Skate Wing & Smoked Hazelnut Black Butter

Sage/Lacinato Kale/Italian Dandelion/Brown Butter Polenta/Persian Cress

Fifth

Cleto Chiarli, Lambrusco, Grasparossa di Castelvetro Secco Vigneto Enrico Cladini (NV)

with

Crackling Berkshire Pork Belly

Fig Balsamic Jam/Pickled Fennel & Apple/Fennel Pollen/Wasabi Arugula/Anise Hysop/Black Viola

Last

Daufresne Cidrerie, Poire Cidre (NV)

with

Poached Pears & Frangipane Soufflé Pancakes

Pine Nut Brittle Powder/Rosemary Cream Cheese Frosting/Cardamon-Ginger Syrup/Chocolate Mint

Tax & Tip Not Included

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