

Deer Mountain Inn

September 2017



Spicy Things
from
the
Garden + Wild

radishes, wild watercress
scallions + sea salt

Falanghina, Agnanum, Salsola Valencina,
Campania, Italy 2016

Heirloom Cherry
Tomatoes

persian cucumbers,
dill + sour cream

Garganega, Angiolino Maule, "L. Masieri,"
Veneto, Italy 2016

Cabbage

mustard consomme, pistachio
+ house cured lardo

Reisling, Tautonic, Crow Valley Vineyard
Willamette Valley, Oregon 2015

Wild Striped
Bass

sweet corn, chanterelles
+ seaweed

Torrette, Grosjean,
Valley d'Aosta, Italy 2015

Wagyu Bquette

smoked eggplant, zucchini
+ shishito pepper ketchup

Nebbiolo Colline Novaresi
Monsecco, Piemonte, Italy 2013

Hudson Flower
(optional \$10 supplement)

sheeps milk cheese from
Chatham, NY,
nectarine jam + walnut sourdough

Quinta Do Crasto, LVB
Porto, Portugal 2008

Melon Sorbet

extra virgin olive oil + sea salt

Oremus Tojaki Late harvest
Botrytis Tojaki, Hungary 2014

Wild Maine
Blueberries

buttermilk creme anglaise,
+ hibiscus sorrel granata

Sixty five Dollars

mine pairing forty five dollars

R. K. J. A.