

CHEF'S TABLE TASTING MENU

The Chef's Table offers a unique dining experience. Built in our custom-designed kitchen, inches away from the Chefs and culinary team, the Chef's Table is an opportunity to dine on a tasting menu designed specifically for your party. The tasting menu features the finest ingredients, fruits and vegetables at their peak, and the highest attention to preparation.

The Chef's Table can accommodate up to six people. Reservations are required and must be made at least 48 hours in advance by calling 412-201-5656.

SAMPLE MENU

Amuse Bouche

Fisher's Island oyster, Meyer lemon
local pork pate, dried fruit mostarda
roasted beet tartare
2001 Iron Horse Blanc de Blancs, Sonoma County, California

House-Cured Bresaola

organic arugula, aged balsamic vinegar, Parmigiano Reggiano
2006 "J" Pinot Gris, Russian River Valley, California

Scallop

watercress, ruby red grapefruit, avocado puree, papaya vinaigrette
2005 Charles Koehly Saint Hippolyte Riesling, Alsace, France

Wild Striped Bass

sesame crust, Brussels sprouts, shiitake mushrooms, ponzu, scallion salad
2005 Trefethen Chardonnay, Oak Knoll District, Napa Valley, California

Black Truffle Gnocchi

braised pork belly, kale, roasted squash, shaved black truffle
2005 Michel Sarrazin 1er Cru Les Vieilles Vignes, Givry, Burgundy, France

Vitello Tonnato

wilted romaine, oil-cured olives, roasted red peppers
2005 Miner Gibson Ranch Sangiovese, Mendocino, California

Piedmontese Beef

semolina gnocchi, hen-of-the-woods mushrooms, red wine essence
2005 Stephen Vincent Cabernet Sauvignon, California

Vanilla Cheesecake

macadamia-white chocolate crust, raspberry, blood orange
Churchill's 10 yr Tawny Porto, Portugal

Double Chocolate Trifle

cake, brownie, peanut butter ganache, bananas
2007 Castello Banfi Brachetto d'Acqui Rosa Regale, Piedmont, Italy