Chef's Tasting

Chef's Tasting Menu

Diamond

Amuse-Bouche

Chef's Daily Tongue Teaser

Stuffed Lobster

4 oz Cold Lobster Tail, Crab/Shrimp Cake, Fresh Micros & Lobster Bisque

(Gerard Fioui Sancerre, France)

Beef Tartare

Filet, Caper Berries & Toast Points

(Lou Dumont, Bourgogne Passe-Tout-Grains)

Lemon Sorbet

With Chambord

Lamb T-Bone

Rosemary Encrusted Lamb Loin Chop, Shitake-Potato Puree, Sauteed Green Beans & Chimichurri

(Chateau Magnol, Haut-Medoc)

Charcuterie Board

Cured Meats, Assorted Cheese, Fig Jam & Candied Nuts.

(Sandeman Ruby & Tawny Port)

Dessert

3-Layered Mousse Cake

(Veuve du Vernay, Ice Rosé Sparkling)

Seven Course Menu *$160* | Chef's Wine Pairing *$54*

It's not a meal, it's a journey…

Chef's Tasting Menu is available for parties of two to fourteen guests and requires the participation of the entire table.

Prices do not include tax & gratuities.

Menu subject to change

Reservations have to be made 24 Hours in advance.

The Brentwood

RestauranT & Wine Bistro