

COOK & BROWN



PUBLIC HOUSE

SMOKED BLUEFISH

BABY ARUGULA, RADISHES, POLENTA CROUTONS, ROASTED GARLIC
PASCAL JOLIVET ATTITUDE SAUVIGNON BLANC

ENGLISH PEA AGNOLOTTI

ASPARAGUS, MINT, BABY CARROT
DUVAL LEROY BRUT ROSE

ASSIETTE OF SUCKLING PIG

RHUBARB
CHASSAGNE MONTRACHET LES CHAMP-GAINS PINOT NOIR

RICOTTA CHEESECAKE

BISCUIT CRUST, OLIVE OIL, SPICED WALNUT
DUVAL LEROY CHAMPAGNE, NOCCINO LIQUOR, JERRY THOMAS DECANTER BITTERS

4 COURSES

~ 50 ~

BEVERAGE PAIRING

~ 25 ~



The consumption of raw or undercooked meat can cause serious food borne illness.
A gratuity of 20% will be added to parties of 6 or more.