CHATTLE TROTTER'S

Grand Menu

Amuse Gueule

Steamed Maine Skate Wing with Razor Clams,
Kumomoto Oysters, Manila, Razor & Steamer Clams

Tasmanian Ocean Trout
with Water Chestnuts, Pineapple, Trout Roe
& Poached Alaskan Spider Crab

Whole Roasted Partridge with Minnesota Wild Rice,
Foie Gras & Chanterelle Mushrooms

Roasted Niman Ranch Lamb Loin
with Trumpet Royale Mushrooms,
Braised Oxtail, Turnip Confit & Cipollini Onions

Muscat & Cabernet Grape Sorbets
with Concord Grape Soup

Gingerbread Cake with Brown Butter Pears & Nutmeg Cream

Mignardises

~An 18% Service Charge is Added to Each Dinner Check~
Vegetable Menu

Amuse Gueule

Warm Organic Potatoes with Alba White Truffle  
Sweet & Sour Vadalia Onions  
& Preserved Celery

Matsutake Mushroom Soup & Souffle  
with Preserved & Dried Matsutake Mushrooms  
& Pine Nut Vinaigrette

Salt Crusted Organic Beets  
with Porcini Mushrooms,Walnuts  
& Juniper Infused Red Wine Emulsion

Cannelloni with Black Trumpet Mushrooms,  
Braised Swiss Chard, Brussel Sprouts  
& Red Wine-Black Trumpet Mushroom Puree

Garnet Yam Sorbet with Gala Apple Compote

Roasted Pumpkin Tart with Marshmallow & Clove Ice Cream

Mignardises
**Menu Options**

**CHARLIE TROTTER'S PRODUCE** three daily degustation menus to highlight the finest, freshest foodstuffs obtainable. Charlie prefers his cuisine to be experienced in a progression of petite courses with each course laying the foundation for the next.

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**GRAND MENU**

The Grand Degustation offers a varied, sumptuous multi-course menu that weaves together pristine seasonal products. This menu features seafood and meat selections supported by vegetable and grain elements. Conceived to be experienced with white and red wine, the grand menu brilliantly demonstrates Chef Trotter’s ability to balance the intense individual flavors of each course against the attributes of the wine being served.

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**VEGETABLE MENU**

This multi-course tasting menu is a celebration of modern vegetable cuisine. Chef Trotter’s approach to vegetable cuisine is not that of a staunch vegetarian, but rather of a chef passionate about vegetables. Their complex textures, artistic shapes, vibrant colors and full flavors fuel his love for transforming them into unforgettable dishes.
KITCHEN TABLE MENU

Charlie's Degustation is served to guests who dine at our kitchen table. This menu best illustrates Charlie's total command of balancing flavors and portion sizes. Although the menu is comprised of about 15 courses it is still the perfect amount of food. Charlie's true genius is his sense of balance and harmony and his ability to layer together a diverse series of flavors, textures and cultural influences which are undeniably evident throughout this menu.