

Chef's Table Sample Menu

Welcome to the
Chef's Table Detroit
featuring Chef Thomas Lents.

CAULIFLOWER | SPANNER CRAB | CAVIAR
Frey Sohler Pinot Gris "Rittersberg" Alsace, France 2015

MOREL | WHITE ASPARAGUS | MISO MALTESE
*Hans Wirsching Iphöfer Julius-Echter-Berg Silvaner Franken,
Germany 2014*

SQUAB & FOIE GRAS | ALMOND | SOUR CHERRY
*Anne Amie 'Prismé' Pinot Noir Blanc, Willamette Valley, Oregon
2013*

MAINE DIVER SCALLOP | CORAL EMULSION | SPRING TRUFFLE
*Hedges 'Le Blanc' Viognier/Marsanne Red Mountain, Washington
2016*

SPINY LOBSTER | RED WINE MATELOTE | FIVE SPICE
*Domaine le Sang de Cailloux 'Cuvée Azalais' Vacqueyras, France
2015*

PINTADE IN BRIOCHE | SAUCE SUPREME | ENDIVE
*Lou Dumont 'Bourgogne Passe-tout-Grains' Gevrey-Chambertin,
Burgundy, France 2015*

SPRING LAMB | ARTICHOKE FARCI | GREEN GARBANZO
*Domaine Eddie Feraud 'Raisins Bleus' Chateauneuf du Pape,
France 2014*

SOUFFLE | PAW PAW | STRACCIATELLA SORBET
Evolúció Late Harvest Tokaj, Hungary 2015

MICHIGAN RHUBARB | GINGER MILK CURD | ANGELICA
Chateau Bouscasse 'Brumaire' Pacherenc du Vic-Bilh, France 2011