

27 July 2018

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

AVOCADO | SPANNER CRAB | OSETRA CAVIAR
Joël Falmet 'Brut Tradition' Champagne, France NV

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

CHILLED CORN VELOUTE | SCOTTISH LANGOUSTINE | MARI GOLD
Domaine Weinbach 'Réserve Personnelle' Alsace, France 2015

DIVER SCALLOP | SALT ROASTED NAVET | SPRING TRUFFLE
Hedges 'Le Blanc' Red Mountain, Washington 2016

BRITTANY TURBOT | PORCINI | WILD RAMPS
Domaine Bachelet-Monnot Puligny-Montrachet, France 2015

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

WATSON FARM LAMB | ARTICHOKE FARCI | FAVA BEANS
Proprieta Sperino 'Lessona' Piedmont, Italy 2012

CURRANT | MALAGASY CHOCOLATE | PINE
Laurent Perrier Demi-Sec Champagne, France NV

APRICOT | CHANTERELLE | SPELT
Borgo Maragliano 'La Caliera' Asti, Piedmont, Italy 2016