

Sample Menu

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 | SUMMER TRUFFLE
Hedges 'Le Blanc' Red Mountain, Washington 2016

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

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

JAPANESE WAGYU | EGGPLANT | WATERCRESS
Proprieta Sperino 'Lessona' Piedmont, Italy 2013

CURRANT | MALAGASY CHOCOLATE | PINE
Graham's Porto Duoro Valley, Portugal 2000

EXPERIMENTAL SQUASH | ALLSPICE DRAM | NASTURTIUM
Felsina Vin Santo Tuscany, Italy 2005