

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

SHIGOKU OYSTERS | OYSTER PLANT & LEAVES | OSTERA CAVIAR
Barnaut Blanc de Noirs Champagne, France NV

WHITE ASPARAGUS | PISTACHIO | RHUBARB & YOUNG GINGER
Heymann-Löwenstein Uhlen Laubach Mosel, Germany 2013

SEA URCHIN | CELERY & ESPRESSO | ALMOND FOAM
Brilliant Mistake Sauvignon Blanc Napa Valley, California 2016

NORWEGIAN COD | SEAWEED | WHELKS & COCKLES
Jose Antonio Garcia 'El Chuqueiro' Bierzo, Spain 2014

MAINE LOBSTER | SMOKED EEL SOUBISE | SAUCE MATELOTE
Ixsir 'El Ixsir' Batron, Lebanon 2012

DRY AGED DUCK | NAVET & APPLE | KUMQUAT
Lucia Pinot Noir Santa Lucia Highlands, California 2015

HERITAGE PORK CHEEK | FERMENTED GARLIC | BRASSICAS
Tres Sabores 'Perspective' Rutherford, California 2015

JASPER HILL WINNIMERE | ASHMEAD'S KERNEL | QUINCE
W & J Graham's Vintage Porto Duoro, Portugal 1994

SEVILLE ORANGE | SATSUMA MANDARIN | BROWN RICE
Oremus 5 Puttonyos Tokaj, Hungary 2007

BRAZILIAN CHOCOLATE | BERGAMOT | VANILLA
Isole e Olena Vin Santo del Chianti Classico Tuscany, Italy 2007