



Cafe  
KANDAHAR

**March 31st**

**First**

**Kona Kampachi “Hawaiian Yellowtail”, Nuoc Mam Sauce, Meyer Lemon Gel, Chili Oil, Coconut Milk, Parsnips, Fennel Corral**

*Domaine Romain Collet, Crémant De Bourgogne, Brut, NV, Burgundy, France*

**Second**

**Grilled Octopus, Parmigiano-Rosemary Mousse, Saffron Sofrito, Marcona Almonds, Castelvetro Olives, Red Cabbage, Cured Egg Yolk**

*Latta, Roussanne, “Lawrence Vineyard,” Columbia Valley, 2019, Washington*

**OR**

**New Bedford Scallops, Carrot-Orange Emulsion, Dill Pollen, Leek Ash, Preserved Matsutakes, Delicata Squash, Lemon-Basil Oil**

*Hiedler, Gruner Veltliner, Loss, Kamptal, 2020, Austria*

**Third**

**Pork Belly Confit, Honeycrisp Apples, Strawberry-Basil Jam, Beet Tuille, Pickled Chard**

*Château Beaucastel, Cotes Du Rhone, “Coudoulet”, Rhone, 2020, France*

**OR**

**Buttermilk Fried Quail, Aged Sherry, Warm Cane Emulsion, Duxelles, Fiddlehead Ferns, Red Pepper Jus**

*Devona, Pinot Noir, “Freedom Hill,” Willamette Valley, 2016, Oregon*

**Main**

**Duck Two Ways: Dry Aged Duck Breast & Duck Rilette, Kumquat Marmalade, Blood Orange, Cardamom, Salt Roasted Beets, Spinach Foam**

*Ex Post Facto, Syrah, Santa Barbara, 2017, California*

**OR**

**24-hr Wagyu Beef Short Ribs, Lemongrass, Sesame, Japanese Whisky, Bone Marrow, Herbed Fingerling Potatoes, Swiss Chard**

*Chateau Rozier, Saint-Emilion Grand Cru, Bordeaux, 2018, France*

**4 course menu 95**

*Wines paired 60*

Menu by Executive Chef/Owner: Andy Blanton & Chef de Cuisine: Steen Turner

*Please note there is an 18% service charge for tables of 2 or less, 20% for tables of 3 or more*

**Vegan & Vegetarian Tasting available upon request**