

CHEF'S TASTING MENU

VELOUTE OF SUNCHOKES

LEMON CONFIT, TOASTED HAZELNUTS
N/V AVINYO BRUT CAVA, PENEDES, SPAIN

SEARED DIVER SCALLOPS

ORANGE SALAD, VANILLA SCENTED PARSNIPS, ALMOND MILK EMULSION
STEPHEN VINCENT PINOT NOIR, SONOMA COAST, CALIFORNIA, 2007

ATLANTIC SALMON

BROCCOLI, BABY CARROTS, BOK CHOY, 5-SPICE CONSOMME
KEN FORRESTER CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA, 2007

BRAISED BEEF SHORTRIBS

BLACK TRUFFLE POTATO PUREE, ASPARAGUS, MADEIRA JUS
SUMMERLAND CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA, 2005

CAYENNE SPICED FLOURLESS CHOCOLATE CAKE
MACERATED CHERRIES, PISTACHIO'S, BUTTERMILK ICE CREAM

75/PERSON (PLUS TAX AND GRATUITY)
WINE FLIGHT ~ 25/PERSON

DEVEREAUX'S ULTIMATE MENU
10 SPONTANEOUS COURSES BY CHEF
DEVEREAUX

Chef's Tasting Menus available to your entire table only

*Out of courtesy to our guests, Devereaux's prohibits smoking
and the use of cellular phones inside the dining room

**Please notify your server of any allergies you may have that
could be affected by certain types of food preparation

***An automatic gratuity of 20% will be added to parties of 8 or more