

MCCRADY'S

TASTING MENU

Stone Crab, Orange, Coconut, Sour Mix
Blanche de Bruxelles, Bière Blanche, Belgium

Scallop with Courgettes, Cucumber and Bonito
Hiedler, Gruner Veltliner, Kamptal, 2008

Grilled Octopus, Blueberries, Beets and Black Truffle
Ferrando, Nebbiolo, Carema-Piedmont, 2005

Pork, Pine, Morels and Green Garlic
Berger, Zweigl, Austria, 2009

Beef, Marrow, Carrot
Domaine Des Tours, Grenache/Counoise/Syrah, Vaucluse, 2007

“Banana Puddin”
Domaine de Durban, Muscat de Beaumes de Venise, 2007

Chocolate, Hazelnut, Chewy Caramel and Malt
Brachetto d'Acqui, Giacomo Bologna, Piedmont, 2007

\$85 per person

\$60 Sommelier's Paired Selections, plus tax & gratuity

Chef Sean Brock and Staff
Clint Sloan, Sommelier

We ask that the entire table participate in the tasting menu.



The McCrady's restaurant team is committed to using as many sustainable, local products as possible. In doing so we have met some incredible farmers, artisans and fishermen along the way. Our menu is a celebration of their hard work and we hope you enjoy eating it as much as we enjoy serving it. Thanks for dining with us!