

local three

KITCHEN & BAR

January 28, 2022

OYSTERS

*Champagne Bernard Loclas
brut blanc de blancs, france NV*

MARINATED BEETS

*Citrus | Fennel
A Tribute to Grace
rose of grenache, santa barbara, california 2020*

SNAPFINGER FARMS SWISS CHARD

*Prosciutto | Roasted Garlic
Hartford Court
chardonnay, russian river valley, california 2018*

“JEAN CLAUDE VAN CLAMME”

*Mussels | Brussels | Chili
GONC Winery
kerner, stajerska, slovenia 2019*

DR. J'S SEARED DUCK BREAST

*Mustard Jus | Winter Vegetables | Lavender Honey
Lemelson “Thea’s Selection”
pinot noir, willamette valley, oregon 2018*

LINZ PRIME DRY AGED KANSAS CITY STRIP

*Thin Beans | Robuchon | B2
Works & Days
cabernet sauvignon, sonoma valley, california 2018*

BAYLEY HAZEN BLUE

*Honey | Lavosh
Warre’s Otima
20 yr tawny port, gaia, portugal*

CHEF’S SELECTION OF DESSERTS

*Bourbon Cream
frankfort, ky*