

table six
RESTAURANT

presents

“AROUND THE WORLD” WINE DINNER

Thursday, November 16, 2017 – 6:30 p.m.

seventy-five dollars per person

FIRST COURSE

OYSTERS DUO

cilantro ginger vs. orange, chipotle, mignonette

Rose Brut, Raventos "De Nit", Spain

SECOND COURSE

SQUID INK PAPPARDELLE

lobster in a Sambuca beurre blanc

Chardonnay, Capensis, South Africa

THIRD COURSE

HALLOUMI CHEESE

charred heirloom tomatoes, basil as deconstructed bruschetta

Grenache, Yangarra, McLaren Vale, Australia

FOURTH COURSE

CIOPPINO

seafood stew, hearty tomato broth

Super Tuscan, Il Fauno by Arcanum, Tuscany, Italy

FIFTH COURSE

FILET MIGNON

mushroom sauce, cippolini onions, green beans, black garlic

Bordeaux, Ch. Lassegue, St. Emilion, France

SIXTH COURSE

APPLE & PEAR PANNA COTTA

smoked cashew brittle

Oremus, Tokaji Aszu 3 Puttonyos

inside the KEMBLE INN at 2 KEMBLE STREET, LENOX MA
WWW.TABLESIXLENOX.COM | (413) 637-4113

*consumption of raw or undercooked meats may cause foodborne illness
please inform your server if anyone in your party has a food allergy*