



## CHEF'S TABLE TASTING MENU

Steamed Dutch White Asparagus with Kaluga Caviar Sabayon  
*2009 Champagne Deutz, Brut*

Bluefin Tuna Salad with Dried Olive, Romano Beans and Potato  
*2014 Sauvignon Blanc "Essence", Grgich Hills Estate, Napa Valley*

North Coast Sablefish Baked in Ash with Fava Beans, Spring Onions and Dill  
*2013 Meursault, Christian Bellang & Fils*

Kauai Shrimp with Snap Peas, Polenta and Country Ham Broth  
*2014 Chardonnay, Paul Hobbs, Russian River Valley*

Potato Gnocchi with Reggiano Parmesan Broth, Spring Onions,  
Hazelnuts and Fresh Manjimup Black Winter Truffle  
*2009 Barbaresco, San Stunet, Piero Busso*

Twice Cooked Dry Aged Paine Farm Squab  
with Porcini, Ramp and Rye Berry Stuffing  
*2004 Cabernet Franc, McKenzie-Mueller, Napa Valley*

Brillat Savarin with Shaved Toasted Almond and Hoshigaki

Margerum Amaro Sorbet

Poppy Seed Sablé with Citrus Curd, Fennel and Mascarpone Sherbet  
*2009 Tokaji Aszú, 5 Puttonyos, Chateau Pajzos*

Chef's Table Menu.....195.00 Wine Pairings.....95.00

To be served properly, tasting menus should be ordered for the entire table  
20% service charge, pooled by the entire staff, will be added. Tipping is not expected