



CHEF'S TABLE TASTING MENU

Seared Foie Gras with Green Tea, Shiso and Bera Ranch Peach
2009 Champagne Veuve Clicquot, Demi-Sec

Bluefin Tuna Salad with Dried Olive, Romano Beans and Potato
2015 Sauvignon Blanc, Sidebar, Ritchie Vineyard, Russian River Valley

Local Skate Wing with Brown Butter, Tamari and Toasted Nori
2013 Meursault, Christian Bellang & Fils

Kauai Shrimp with Snap Peas, Polenta and Country Ham Broth
2015 Chardonnay, Paul Hobbs, Russian River Valley

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

Dry Aged Liberty Duck Breast
with Porcini, Ramp and Rye Berry Stuffing
2004 Cabernet Franc, McKenzie-Mueller, Napa Valley

Soumaintrain with Shaved Toasted Almond and Roasted Satsuma Plum

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