



## CHEF'S TABLE TASTING MENU

Seared Duck Foie Gras with Broiled Fig, Crumpets and Herb Infused Honey  
*2009 Champagne Veuve Cliquot, Demi-Sec*

Steamed Tai Snapper with Garden Tomato "Sauce Minute"  
*2015 Hárslevelü, Apátságí, Nagy-Somlóí*

Local Sablefish with Brown Butter, Tamari and Toasted Nori  
*2013 Meursault, Christian Bellang & Fils*

Poached Langoustine with Mussels and Saffron  
*2014 Chardonnay, "Salus", Staglin Family Vineyard, Napa Valley*

Pan Roasted Veal Sweetbreads, Crunchy Garlic Olive Crust, Piperade  
*2011 Cannonau "Tuderí", Tenute Dettori, Sardinia*

Kagoshima Wagyu Beef with Rancho Chimiles Pickled Green Walnut and Satsuma Plum  
*2009 Cabernet Sauvignon, Belles Filles Vineyard, Le Chanceux, Coombsville*

Langres with Honey Cardamom Braised Figs and Toasted Almond Butter

Vivier "Sexton" Sorbet and Geleé

Winter Truffle Ice Cream  
with Michele Bera's Fairtime Peaches  
*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