

Four Course Tasting Menu

Any 3 Savory Dishes plus Dessert...80

Wine Pairing for 3 Savory Dishes...52

Dessert Wine Pairing...14

Five Course Tasting Menu

Any 4 Savory Dishes plus Dessert...98

Wine Pairing for 4 Savory Dishes...68

Dessert Wine Pairing...14

Chef's Garden Salad with Chicories, Heirloom Radishes, Turnip,
Taro Crisps, Shaved Pecans and Apple Cider Vinaigrette
2016 Nascetta "La Regina", Serra dei Fiori, Langhe

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets
2016 Vin Clair, Estate Rosé, Young Inglewood, St Helena

Seared Foie Gras with Aromatic Ginger Broth and Pickled Pear
- \$15 supplement
2012 "Pallas" Late Harvest Tokaji, Fuleky

Rosti Potato with Chinese Kaluga Caviar - \$48 supplement
2009 Champagne Deutz, Brut



Japanese Hamachi Crudo with Asian Pear, Avocado and Dashi Gelee
2012 Riesling Kabinett, Studert-Prüm, Wehlener Sonnenuhr, Mosel

Alaskan Halibut with "Lunga Celli" in a Coconut Red Curry Broth and Toasted Cashews
2011 Pinot Gris, Schofweg, Gustave Lorentz, Alsace

Pan Seared Sea Scallop with Green Apple, Celery and Sunchoke Mousseline
2015 Hárslevelü, Apátsági, Nagy-Somlói



Dry Aged Liberty Duck Breast with Satsuma Plum Soubise
2011 Valtellina Superiore, Sassella, Rivetti & Lauro

Mascarpone and Roasted Eggplant Ravioli
with Reggiano Parmesan Broth and Beech Mushrooms
2010 Chianti Classico Riserva, Poggio Bonelli

True Gulf Red Snapper Grilled with Tomato Sofrito and Flavors of Romesco
2011 Cannonau "Tuderi", Tenute Dettori, Sardinia



Slow Roasted Bacon Wrapped Pork Tenderloin with Flageolets and Chanterelles
2010 GSM Blend, "L'Autre", Domaine de la Terre Rouge, Sierra Foothills

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca
and Rutherford Red Wine Sauce
2004 Cabernet Sauvignon, Neal Family Vineyards, Napa Valley

Milk Fed Veal Chop for two with its own Jus,
Summer Squashes and Chanterelle Crème
\$32 supplement for two
2009 Cabernet Sauvignon, Belles Filles Vineyard, Le Chanceux, Coombsville