

Four Course Tasting Menu

Any 3 Savory Dishes plus Dessert...110

Wine Pairing for 3 Savory Dishes...55

Dessert Wine Pairing...14

Five Course Tasting Menu

Any 4 Savory Dishes plus Dessert...130

Wine Pairing for 4 Savory Dishes...70

Dessert Wine Pairing...14



Chef's Garden Salad with Coraline Endive, Curly Mustard Greens, Shaved Fennel and Green Apple with Meyer Lemon Crème Fraîche
2016 Passerina, Feudo Antico, Tullum, Abruzzo

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets
2017 Bourgueil, Rosé of Cabernet Franc, Domaine Audebert et Fils

Seared Duck Foie Gras with Mole, Toasted Macadamia Nuts and Dried Apricots
- \$15 supplement
2012 Pinot Gris, Grand Cru "Spiegel", Domaines Schlumberger, Alsace

Rosti Potato with Chinese Kaluga Caviar - \$48 supplement
Champagne Pol Roger, Réserve, Epernay



Spotted Skate Wing with Stinging Nettle Butter, Morels and Fava Beans
2015 Grüner Veltliner Reserve, Loiserberg 1st WT, Jurtschitsch, Kamptal

Bacon Wrapped Dutch White Asparagus Grilled on the Plancha with "Carbonara" Sabayon
2015 Furmint-Hárslevelü, Homonna, Tokaji

Rice Flour Tempura Fried Alaskan Halibut with Pickled Ramp Gribiche Sauce and Shaved Celery Root
2015 Pouilly Fuissé, Clos de la Maison, Manoir du Capucin

Dry Aged Liberty Duck Breast with flavors of Shawarma, Lebanese Pickles and Pistachio
2010 "L'Autre" Grenache Blend, Terre Rouge, Sierra Foothills

Tortellini Filled with Spring Peas, Ricotta and Mint in a Roasted Onion Broth
2009 Brunello di Montalcino, La Fiorita

Pan Roasted Veal Sweetbreads with Midnight Black Beans, Chile Negro and Puffed Wild Rice
2004 Gran Reserva, Rioja, Bodegas Faustino I



Hawaiian Swordfish and Baby Spinach a la Plancha with Flavors of Picada
2014 Navaherreros, Garnacha de Bernabeleva, Vinos de Madrid

Milk Fed Veal Chop for two with its own Jus, Smoked Trumpet Mushrooms and Spring Vegetables
2004 Cabernet Franc, Estate, McKenzie-Mueller

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca and Rutherford Red Wine Sauce
-with A+ Miyazaki Prefecture Wagyu Beef, 4 ounces - \$100 supplement
2007 Cabernet Sauvignon, Ackerman Family, Napa Valley