



CHEF'S TABLE TASTING MENU

Steamed Dutch White Asparagus with Kaluga Caviar Sabayon
Champagne Pol Roger, Réserve, Epernay

Hawaiian Kanpachi Crudo with Daikon and Pickles
Sake Nechi Otokoyama, Yukimizake, Junmai Ginjo, Niigata

Shrimp and Chorizo Jjinmandu Dumpling in its' own Savory Espuma
2015 Chablis 1^{er} Cru, Vau de Vey, Jean-Marc Brocard

Mendocino Abalone with Kombu Braised Romaine
2016 Chardonnay, Croix, Narrow Gauge, Russian River Valley

Twice Cooked Dry Aged Squab with Morels, Fava Beans and Vin Jaune
2015 Pinot Noir, Gros Ventre, Sonoma Coast

Miyazaki Prefecture A4 Wagyu Beef with Charred Leek and Mushroom Duxelle
2006 Merlot, Grgich Hills, Napa Valley

Some of our Favorite Cheeses

Olive Oil Cake with Mango and Mascarpone,
Lemongrass Citrus Broth
2016 Patricius "Katinka", Noble Late Harvest, Tokaj

Three Bites of Chocolate

Chef's Table Menu.....220 Wine Pairings.....115

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