

### 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  
*2016 Rosé of Pinot Noir, Reeve, Mendocino County*

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



Chesapeake Bay Soft Shell Crab with Fregola Sarda and Pesto  
*2016 Albariño, Granbazán, "Etiqueta Ambar", Rías Baixas*

Wild Alaskan Sockeye Salmon with Summer Squashes, Pine Nuts and Golden Raisins  
*2016 Chardonnay, Croix, Narrow Gauge, Russian River Valley*

Rice Flour Tempura Fried Alaskan Halibut with Pickled Ramp Gribiche Sauce and Shaved Celery Root  
*2012 Domaine Laurent Cognard, "aux Barres", Pouilly-Loché*



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

Ravioli with Spring Porcini and Ricotta in Mushroom Essence  
*2007 Barolo, Cascina Dardi Bussia, A&G Fantino*  
-add fresh Australian Black Winter Truffles - \$35 supplement

Rancho Llano Seco Pork Belly with Crackling Skin, Cherries, Black Garlic and Bok Choy  
*2011 Pinot Noir, Bonaccorsi, Bentrack Vineyard, Sta. Rita Hills*



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

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca and Rutherford Red Wine Sauce  
-with A4 Miyazaki Prefecture Wagyu Beef, 4 ounces - \$100 supplement  
*2007 Cabernet Sauvignon, Ackerman Family, Napa Valley*

Milk Fed Veal Chop for two with its own Jus, Red Onion Bone Marrow Marmelade  
*2004 Cabernet Franc, Estate, McKenzie-Mueller*