

### Four Course Tasting Menu

Any 3 Savory Dishes plus Dessert...110  
Wine Pairing for 3 Savory Dishes...55  
Dessert Wine Pairing...15

### Five Course Tasting Menu

Any 4 Savory Dishes plus Dessert...130  
Wine Pairing for 4 Savory Dishes...70  
Dessert Wine Pairing...15

#### Decadent Grilled Black Truffle Sandwich

Triple Cream St Andre Cheese, a full Ounce of Sliced Black Truffle,  
infused for 48 hours between two slices of Buttered White Bread  
(Limited Availability)  
Half (Serves 2)- \$60 Whole (Serves 4)- \$120



Summer Garden Salad with Butter Lettuce, Pea Shoots, Beets, Heirloom Tomato,  
Watermelon Radish, Almonds and Golden Balsamic Vinaigrette  
*2016 Pinot Blanc, Deovlet, La Encantada Vineyard, Sta. Rita Hills*

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets  
*2016 Rosé of Pinot Noir, Alphonse Mellot, "La Moussiere", Sancerre*

Summer Melon and Cucumber Salad with Maine Lobster, Shiso and Yuzu  
*2014 Riesling, Schafer Frohlich, Bockenauer Felseneck, Kabinett, Nahe*

Rosti Potato with Chinese Kaluga Caviar - \$50 supplement  
*Champagne, Jean-Pierre Launois, Brut, Blanc de Blancs, Le Mesnil sur Oger*



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

Mussel Saffron Billy Bi with French "Rouget de Roche" and Squid a la Plancha  
*2015 Chablis 1<sup>er</sup> Cru, Vau de Vey, Jean-Marc Brocard*

Crispy Scaled Tai Snapper with Coconut Ginger Nage, Roasted Cauliflower  
*2015 Pinot Gris, Greywacke, Marlborough*



Dry Aged Liberty Duck Breast with Samfaina and Summer Squashes  
*2013 Arrels de Clos Pissarra, Sangre de Garnatxa, Montsant*

Ravioli with Spring Porcini and Ricotta in Mushroom Essence  
*2009 Barolo, Ca' Bianca*  
-add fresh Australian Black Winter Truffles - \$35 supplement

Seared Foie Gras with Fresh Corn Polenta and Chanterelles  
- \$15 supplement  
*2013 Pinot Noir, Fort Ross, "FRV Vineyard", Sonoma Co.*



Hawaiian Swordfish and Baby Spinach a la Plancha with Flavors of Picada  
*2012 Syrah, Shadowbox Cellars, Truchard Vineyard, Carneros*

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca  
and Rutherford Red Wine Sauce  
-with A+ Kagoshima Prefecture Wagyu Beef, 4 ounces - \$100 supplement  
*2006 Cabernet Sauvignon, Caravina, Seavey Vineyard, Napa Valley*

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