



## CHEF'S TABLE TASTING MENU

Seared Foie Gras and Figs a la Plancha  
*2013 "Pallas" Late Harvest Tokaji, Fuleky*

Shaved Konbu and Fresh Abalone with Sake Braised Daikon  
*Champagne Delamotte, Brut, Le Mesnil sur Oger*

True Gulf Red Snapper with Tomato Sauce "Minute",  
Fried Green Tomato and Capperi di Pantelleria  
*2015 Gemini White Wine, Estate, Volker Eisele, Napa Valley*

Lobster Ravioli with Ginger Spiced Kabocha Squash and Asian Pear  
*2015 Petree Cellars Chardonnay, Russian River Valley*

Rabbit and Foie Gras Roulade, Chanterelles, Prune Pudding  
*2013 Arrels de Clos Pissarra, Sangre de Garnatxa, Montsant*

Rack of Lamb Roasted with Violet Mustard and Herbs, Cranberry Beans and Cherry Tomatoes  
*2004 Cabernet Franc, Estate, McKenzie-Mueller*

Some of our Favorite Cheeses

Bernard Ranch Pluot Galette with Toasted Almond Amaretto Ice Cream  
*2012 Monbazillac, "Clarendelle"*

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