

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



Autumn Garden Salad with Lollo Rosso, Coraline Endive, Asian Pear and Parsnip Chips
Ginger Crème Fraîche Dressing
2015 Vouvray, Domaine du Petit Trésor, Gilles Gaudron

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets
2017 Vin Clair, Estate Rosé Wine, Young Inglewood, St Helena

Gloucester Blue Fin Tuna Crudo with Celery Root,
Green Apple and Pink Peppercorns
La Toque Sake Bomb

Rosti Potato with Ossetra Caviar - \$50 supplement
Champagne Delamotte, Brut, Le Mesnil sur Oger



Mussel Saffron Billy Bi with French "Rouget de Roche" and Squid a la Plancha
2015 Chablis 1^{er} Cru, Vaillons, Simonnet-Febvre

Black Cod with Salsify, Lovage and Buttermilk Dill Sauce
2015 Manior du Capucin, Aux Morlays, Pouilly-Fuissé

Grilled Octopus, Bacalao and Potato Tostones with Yellow Pepper Cafreal
2013 Barbera d'Alba, Marun, Matteo Correggia



Dry Aged Liberty Duck Breast - Leeks and Wood Ear Mushrooms
Braised in Lapsang Souchong with Chinese Spices
2015 Bourgogne, Hautes-Côtes de Nuits, Domaine Léchenaut

Butternut Squash Ravioli with Brown Butter, Prosciutto, Walnuts and Sage
2010 Chianti Colli Senesi, Riserva, Terre Del Fico

Seared Foie Gras, Crispy Pork Confit, and Pink Pearl Apples
- \$15 supplement
2015 Pinot Noir, Bruliam, Gap's Crown Vineyard, Sonoma Coast



Freshwater Eel Braised in Red Wine
with Lobster Cabernet Sauce and Twice Fried Potatoes
2005 Faustino I, Rioja Gran Reserva

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca
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