

### 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 Bourgueil Rosé, Domaine Audebert et Fils*

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

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



Half Moon Bay Skate with Tamarind, Cauliflower and Golden Raisins  
*2015 Riesling Kabinett, Studert-Prüm, Wehlener Sonnenuhr, Mosel*

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

New Zealand John Dory with Clam Chowder Sauce  
*2013 Chardonnay, Copain, DuPratt, Anderson Valley*



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

Butternut Squash Ravioli with Brown Butter, Prosciutto, Walnuts and Sage  
*2010 Chianti Colli Senesi, Riserva, Terre Del Fico*  
-add fresh White Truffle -\$60 supplement

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



True Gulf Red Snapper with Fermented Black Bean,  
Purple Daikon and Shiitake  
*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  
*2009 Merlot, Estate, McKenzie-Mueller*