

### 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

A full Ounce of Sliced Black Truffle and a little Truffled Cheese,  
infused for 48 hours between two slices of Buttered White Bread

(Limited Availability)

Half (Serves 2)- \$60 Whole (Serves 4)- \$120



Winter Garden Salad with Lollo Rosso, Swiss Chard, Baby Arugula

Winter Squash, Toasted Pepitas and Currants

Roasted Chile Negro Dressing

2017 Sauvignon Blanc, Titus, Napa Valley

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets

2017 Bourgueil Rosé, Domaine Audebert et Fils

Hawaiian Kanpachi Crudo with Citrus, Fennel and Mint

2015 Riesling Kabinett, Studert-Prüm, Wehlener Sonnenuhr, Mosel

Rosti Potato with Ossetra Caviar - \$50 supplement

Champagne Le Mesnil, Brut, Blanc de Blancs, Grand Cru



Nantucket Bay Scallops with Tamarind, Cauliflower and Golden Raisins

2012 Pinot Gris, Grand Cru Spiegel, Alsace, Domaines Schlumberger

Pacific Black Cod with Salsify, Lovage and Buttermilk Dill Sauce

2015 Pouilly-Fuissé, Manoir du Capucin, Aux Morlays

New England Black Bass 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 L'échenaut

Butternut Squash Ravioli with Brown Butter, Prosciutto, Walnuts and Sage

2010 Chianti Colli Senesi, Riserva, Terre Del Fico

-add fresh Black Truffle -\$40 supplement

Pork Belly, Crispy Pork Confit, and Pink Pearl Apples

2015 Pinot Noir, Bruliam, Gap's Crown Vineyard, Sonoma Coast



True Gulf Red Snapper with Fermented Black Bean,

Purple Daikon and Shitake

2005 Faustino I, Rioja Gran Reserva

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca

and Rutherford Red Wine Sauce

- A-5 Kagoshima Prefecture Wagyu Beef upgrade, 3 ounces - \$65 supplement

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