



CHEF'S TABLE TASTING MENU

Good Luck Beans in a Jar with Star Anise and Fresh Black Truffle
2012 Clarendelle, Amberwine, Clarence Dillon, Monbazillac

Atlantic Black Bass with Artichoke and Turnip, Bergamot Sabayon
2015 Riesling Kabinett, Studert-Prüm, Wehlener Sonnenuhr, Mosel

Scallop and Crab Quenelle in a Savory Lemongrass Broth
2015 Pinot Gris, Greywacke, Marlborough, New Zealand

Agnolotti with Porcini, Nettles and Reggiano Parmesan
2011 Valtellina Superiore "Le Tense", Sassella, Nino Negri

Devil's Gulch Ranch Guinea Hen Ballotine
Salt Roasted Celery Root, Black and Yellow Chanterelles
2016 Pinot Noir, Flowers, Sonoma Coast

Rack of Lamb - Violet Mustard and Herb Crust
2012 Syrah, Terre Rouge, DTR Ranch, Fiddletown

Truffled Brillat-Savarin - Truffle Monkey Toast

Hazelnut Black Truffle Ice Cream Sandwich
10 Year Malmsey, Broadbent Selection, Madeira

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