

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 Greens with Shaved Fennel, Toasted Pistachios and Citrus

2017 Vouvray, *Domaine du Petit Trésor, Gilles Gaudron*

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets

2017 Young Inglewood, *Vin Clair Rosé, St Helena, Napa Valley*

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*



Pan Seared Sea 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 with North African Spices

Cauliflower, Walnuts and Pomegranate Molasses

Dukkah with Almonds, Pepitas, and Pistachios

2015 Tribidrag, *Lagier Meredith, Mount Veeder*

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

2010 Chianti Colli Senesi, *Riserva, Terre Del Fico*

-add fresh Black Truffle -\$40 supplement

Devil's Gulch Ranch Rabbit with "Choucroute Duxelle" and Glazed Carrots

2013 Arrels de Clos Pissarra, *Sangre de Garnatxa, Priorat*



True Gulf Red Snapper with Fermented Black Bean,

Purple Daikon and Shitake

2008 Coto de Imaz, *Rioja Gran Reserva*

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca

and Rutherford Red Wine Sauce

2006 Cabernet Sauvignon, *Caravina, Seavey Vineyard, Napa Valley*

Milk Fed Veal Chop for two with its own Jus,

Creamy Polenta and Wild Mushrooms

2009 Merlot, *Estate, McKenzie-Mueller*