

### 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



Garden Greens with Shaved Fennel, Toasted Pistachios and Citrus  
*2015 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*

Monterey Bay Halibut Crudo with Sicilian Olives, Blood Orange and Bay Oil  
*2016 Riesling Spätlese, Erben von Beulwitz, Kaseler Nies'chen, Mosel*

Rosti Potato with Ossetra Caviar - \$50 supplement  
*Champagne Charles Heidsieck, Brut Réserve, Reims*



Bacon Wrapped Monkfish with Braised Romaine, Pickled Mustard Seed and Bacon Sauce  
*2013 Chardonnay, Copain, DuPratt, Anderson Valley*

Rice Flour Battered Norwegian Skrei Cod with Black Garlic Bearnaise,  
Samphire and Pickled Konbu  
*2015 Auxey-Duresses, Olivier Leflaive*

Atlantic Black Bass with Bagna Cauda, Salsa Verde and Pantelleria Capers  
*2017 Titus Vineyards, Sauvignon Blanc, Napa 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*

Agnolotti with Porcini, Nettles and Reggiano Parmesan  
*2010 Nebbiolo, Mirafiore, Langhe*  
-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 in a Savory Catalan Seafood Stew  
with Mussels and Shrimp  
*2009 Montecillo, Rioja Gran Reserva*

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca  
and Rutherford Red Wine Sauce  
*2009 Cabernet Sauvignon, William Cole, Cuvée Claire, Napa Valley*

Milk Fed Veal Chop for two with its own Jus,  
Tortilla Española, Green Garlic Soubise and Wild Mushrooms  
*2009 Merlot, Estate, McKenzie-Mueller*