



CHEF'S TABLE TASTING MENU

Poached North Sea Turbot with Shallots, Lime, Toasted Peanuts and Ossetra Caviar
2017 Riesling Kabinett, Ürziger Würtzgarten, Dr. Hermann, Mosel

Twice Cooked Octopus with Black Sesame Hummus, Olive Green Almond Tapenade,
Grilled Endive and Aleppo Pepper
2013 Chardonnay, Copain, Dupratt Vineyard, Anderson Valley

Lobster and Shrimp "Socarrat"
2015 Auxey-Duresses, Olivier Leflaive

Roasted Morels Stuffed with Pancetta, Ricotta and Ramps
2015 Givry 1er Cru, Monopole, Domaine du Clos Salomon

Veal Sweetbreads with Fava Beans and Green Garlic
in an "Early Spring" Vegetable Ragout
2015 Barbera D'Alba, "Marun", Matteo Correggia

Rack of Lamb - Violet Mustard and Herb Crust
2002 Tempranillo, Rancho Chimiles Vineyard, Parador, Napa Valley

A few of our favorite Cheeses

Raspberry Coconut "Mille Feuille" with Toasted Almond Wafers
2016 Muscat de Saint-Jean de Minervois, Domaine de Barroubio

Textures 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