



CHEF'S TABLE TASTING MENU

Crispy Scaled Thai Snapper 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

“Rouget de Roche” with Crayfish “Bouillabaisse”, Wild Asparagus and Squash Blossom Pesto

2015 Auxey-Duresses, Olivier Leflaive

Gnocchi with Chanterelles, Crème Fraîche and Australian Winter Truffles

2010 Nebbiolo, Langhe, Mirafiore

Shio Koji Marinated Quail with Cherries, Mushrooms, and Nori Jus

2015 Tribidrag, Lagier Meredith, Mount Veeder

Miyazaki Prefecture A+ Wagyu with Porcini and Lobster Bordelaise

2011 Chateau Musar Rouge, Bekaa Valley, Lebanon

A few of our favorite Cheeses

Raspberry Coconut “Mille Feuille” with Toasted Almond Wafers

2017 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