

### 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

Truffled La Tur Cheese, a full Ounce of Sliced Black Truffle, infused  
for 48 hours between two slices of Buttered White Bread  
(Limited Availability)  
Half (Serves 2)- \$60 Whole (Serves 4)- \$120



Spring Garden Salad with Peas and Carrots, Herb Buttermilk dressing  
*2018 Sauvignon Blanc, Hopkins Ranch, Cep, Russian River Valley*

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets  
*2018 Rosé of Pinot Noir, Hyde Vineyard, HdV, Cameros*

Strawberry Gazpacho with Maine Lobster  
*2017 Riesling Kabinett, Ürziger Würtzgarten, Dr. Hermann, Mosel*

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



Olive Oil Poached Wild King Salmon with Saffron Nasturtium Sauce, Cucumber and Nectarine  
*2016 Gavi, Bianco Secco, La Scolca*

Poached Alaskan Halibut with Morels and Fava Beans Braised in Vin Jaune  
*2015 Auxey-Duresses, Olivier Leflaive*

Pan Roasted Maryland Soft Shelled Crab with Fregola Sarda and Pesto  
*2015 Chablis 1<sup>er</sup> Cru, Vaillons, Simonnet-Febvre*



Dry Aged Liberty Duck Breast with Hawaiian Papaya Chutney,  
"Ras el Hanout" and Wilted Baby Spinach  
*2012 Syrah, Red Car, Sonoma Coast*

Swiss Chard Agnolotti with Cacio e Pepe  
*2010 Chianti Colli Senesi Riserva, Terre del Fico*  
-add fresh Australian Black Winter Truffles - \$45 supplement

Devil's Gulch "Poulet de Bresse" with Ramp and Red Bell Pepper Grits  
*2015 Barbera D'Alba, "Marun", Matteo Correggia*



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  
*2008 Cabernet Sauvignon, Elyse 'Morisoli Vineyard', Rutherford*  
-with A4 Miyazaki Prefecture Wagyu Beef, 3 ounces - \$75 supplement

Milk Fed Veal Chop for two with its own Jus with  
Corn, Chanterelles and Pickled Ramps  
*2004 Merlot, Seavey, Napa Valley*