



## CHEF'S TABLE TASTING MENU

Chatham Bluefin Tuna Belly, Yukon Gold Potato and Ossetra Caviar  
*2017 Sauvignon Blanc, Titus, Napa Valley*

Pacific Sablefish Baked in Onion Ash with Kohlrabi,  
Beech Mushrooms and Mussel Nage  
*2015 Chablis 1<sup>er</sup> Cru, Les Lys, Daniel Dampt & Fils*

Fort Bragg Abalone in Brown Butter with Sunchoke, Hazelnuts and Bacon Vinaigrette  
*1999 Chardonnay, Chateau Woltner, St Thomas Vineyard, Howell Mountain*

Agnolotti dal Plin with Mt. Shasta Porcini and Fontina Val d' Aosta,  
Tomato Broth, Fontina Sabayon  
*2011 Brunello di Montalcino, La Fiorita*

Cold Smoked Veal Sweetbreads - BBQ Mayacoba Beans - Cucumber and Melon  
*2015 Gigondas, Domaine des Bosquets*

Japanese Miyazaki A4 Wagyu with Grilled Chanterelles and Warm Potato Salad  
*2007 Malbec, McKenzie-Mueller, Los Carneros, Napa Valley*

A few of our favorite Cheeses

Holy Basil Panna Cotta - Bera Ranch Laroda Plums - Pistachio Sponge  
*2015 Sexton Vivier*

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