



CHEF'S TABLE TASTING MENU

Liberty Duck Breast Tartare with Ossetra Caviar
Champagne Pol Roger, Réserve Brut, Epemay, NV

Puffed Rice Bowl with Dungeness Crab, Thai Basil and Lemongrass
2017 Riesling Kabinett, Urziger Würtzgarten, Dr. Hermann, Mosel

Chawan Mushi with Smoked Sablefish and Yuzu
2017 Riesling, Ried Loiserberg, Wetzeli, Kamptal

Porcini Ricotta Tortellini with Black Truffle Fontina Sabayon
2009 Barolo, Marchesi di Barolo

Veal Sweetbreads and Braised Cheek with Pantelleria Capers
2015 Grenache, Saxon Brown, El Diablo Vineyard, Russian River Valley

Truffled Beef "en crepinette",
Truffled Potato Chanterelle Hash, Green Peppercorn Truffle Jus
2007 Merlot, Rocca Family, Grigsby Vineyard, Yountville

Mt Tam and Brillat Savarin ripened with Fresh Black Truffle

Marinated Grapefruits, Pistachio Sponge and Honeycomb Ice Cream
2014 Patricius, 5 Puttonyos, Tokaji Aszú

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