

### 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 Brillat-Savarin 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



Winter Garden Greens with Chicories, Pistachios, and Orange-Coriander  
Crème Fraiche Dressing  
*Champagne Veuve Clicquot, Demi-Sec, Reims*

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets  
*2018 Vin Clair, Estate Rosé, Young Inglewood, St Helena*

Hawaiian Kanpachi Crudo with Shredded Green Papaya and Purple Daikon Slaw  
*2017 Riesling Kabinett, Dhroner Hofberg, A.J. Adam, Mosel*

Rosti Potato with Reggis Ova Ossetra Caviar - \$50 supplement  
*Champagne Pol Roger, Réserve Brut, Epernay, NV*



New Zealand John Dory, Sea Beans and Bok Choy with Bonito Butter  
*2016 Pinot Gris, Alexana, Willamette Valley*

Atlantic Black Bass Pan Roasted with Root Vegetable Macedoine  
Mousseline with Epices Douces  
*2015 Chablis 1<sup>er</sup> Cru, Les Lys, Daniel Dampt & Fils*

Seared Sea Scallop – Eggplant, Golden Raisins and Pine Nuts in Brown Butter  
*2018 Sauvignon Blanc, Titus, Napa Valley*



Dry Aged Liberty Duck Breast with Duck Refried Mayacoba Beans  
Mole Negro, Roasted Carrots and Dates  
*2011 Nero d'Avola, Armosa, Corma Vineyard, Sicilia*

Wild Mushroom Agnolotti, Fontina Val d'Aosta Sabayon  
*2011 Chianti Classico, Riserva, San Vincente*  
-add fresh Black Perigord Truffle - \$40 supplement

Pheasant Ballotine with Wild Mushrooms and Choucroute Duxelle  
*2017 Pinot Noir, Merry Edwards, Russian River Valley*



True Gulf Coast Red Snapper with Maine Lobster and Red Wine  
*2015 Grenache, El Diablo Vineyard, Saxon Brown, Russian River Valley*

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca  
-with A5 Kagoshima Prefecture Wagyu Beef, 4 ounces - \$100 supplement  
*2012 Cabernet Sauvignon, Seavey, "Caravina", Napa Valley*

Milk Fed Veal Chop for two – Natural Jus  
Chanterelles and Parsnips Three Ways  
*2007 Malbec, McKenzie-Mueller, Los Carneros, Napa Valley*  
*2009 Cabernet Sauvignon, Le Chanceux, Belles Filles Vineyard, Coombsville*