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 Regiis 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 1er Cru, Les Lys, Daniel Dampt & Fils
Seared Sea Scallop - Eggplant, Golden Raisins and Pine Nuts in Brown Butter
2014 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, Corina Vineyard, Sicilia
Wild Mushroom Agnolotti, Fontina Val D’Aosta Sabayon
2017 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 Fiscali 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
Charterelles and Parsnips Three Ways
2007 Malbec, McKenzie-Mueller, Los Carneros, Napa Valley
2009 Cabernet Sauvignon, Le Chanceux, Belles Filles Vineyard, Coombsville
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

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...150
Wine Pairing for 4 Savory Dishes...75
Dessert Wine Pairing...15

laToque