CHEF’S TASTING MENU

Amuse Bouches

Brentwood Corn Bisque with Chanterelles and Fresh Black Truffle
**Champagne Ruinart, Brut, Blanc de Blancs, Reims**

Wild King Salmon Cooked Sous Vide in Duck Fat
**Green Apple Onion Soubise, Caviar Sabayon**
*2014 Chardonnay, Saxon Brown, Hyde Vineyard, Carneros*

Agnolotti with Porcini, Candied Eggplant, Raisins, Brown Butter and Arugula Pesto
*2015 Pinot Noir, Shadowbox, Lawler Vineyard, Carneros*

Roasted New Zealand Venison with Rosa Bianca Eggplant and Grilled Fig
*2007 Rocca Merlot, Grigsby Vineyard, Yountville*

Brillat Savarin Black Truffle Cheesecake
**Toasted Hazelnut Ice Cream**
*2013 Vin Santo del Chianti, Badia di Morrone*

Textures of Chocolate

Chef’s Tasting Menu.....150 Wine Pairings.....85

To be served properly, tasting menus must be ordered for the entire table.
A 20% service charge, shared by the entire staff, will be included on each check. Tipping is not expected.