



CHEF'S TASTING MENU

Amuse Bouches

Lightly Scrambled Taramasso Ranch Egg with Regiis Ova Caviar
Champagne Ruinart, Blanc de Blancs, Reims

New York Black Bass with Fennel, Tomato, Mussels and Saffron
2017 Chablis Premier Cru, Les Forêts, Vieilles Vignes, Domaine Vocoret & Fils

Fresh Spaghetti with Roasted Sunchoke, Fontina Val d' Aosta
and Fresh Burgundy Truffle
2015 Valtellina Superiore, Sassella, Le Tense, Nino Negri

Veal Variations - Roasted Tenderloin, Sautéed Sweetbreads and Slow Cooked Cheeks
Domingo Rojo Bean Ragout with Red Wine, Onions and Cabbage
2010 Mad Hatter, Napa Valley Red Wine

Your choice of Cheese or Dessert
Sommelier Selection

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