



## CHEF'S TASTING MENU

### Amuse Bouches

Boston Bluefin Tuna Crudo with Fennel Persimmon Relish  
Roasted Pear Black Garlic Condiment  
*Champagne Ruinart, Blanc de Blancs, Reims*

Porcini Crusted Sea Scallop "a la plancha" with Cauliflower Velouté,  
Brussels Sprouts Petals and Chicken Jus  
*2017 Chardonnay, Russian River Valley, David Ramey*

Roasted Chestnut Agnolotti, Cacio e Pepe and Fresh Burgundy Truffle  
option of fresh white truffle - *tuber magnatum* - \$50 supplement  
*2014 Brunello di Montalcino, Camigliano*

New Zealand Venison with Pommes Soufflés  
Chanterelle, Rutabaga and Huckleberry Jus  
*2014 Merlot, McKenzie-Mueller, Napa Valley*

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