



## CHEF'S TASTING MENU

### Amuse Bouches

Boston Bluefin Tuna Crudo with Meyer Lemon Aleppo Pepper Dressing,  
Golden Raisins and Puffed Grains  
*2013 Champagne Louis Roederer, Brut Rosé*

Tai Snapper, Dungeness Crab, Asparagus and Bernard Ranches Ruby Grapefruit  
*2014 Chardonnay, David Ramey, Russian River Valley*

Cocoa Lanternes with Caramelized Celery Root, Toasted Hazelnuts and Black Trumpets  
Mushroom Essence and Fresh Black Winter Truffle  
*2009 Barolo, Marchese di Barolo*

Pan Roasted Veal Tenderloin with its own jus and Winter Vegetables  
*2014 Merlot, McKenzie-Mueller, Napa Valley*

Choice of Dessert or Cheese  
*Sommelier consultation*

Textures of Chocolate

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

A 20% service charge, shared by the entire staff, will be included on each check. Tipping is not expected