



CHEF'S TASTING MENU

Amuse Bouches

Dungeness Crab Salad

Celery Root, Green Apple and Yuzu

2016 Gruner Veltliner, Bachgarten, Federspiel, Franz Pichler, Wachau

Poached Gulf of Maine Pollock in a Savory Catalan Broth

with Boone County Country Ham and Manila Clams

2018 Saint-Aubin 1^{er} Cru, Murgers des Dents de Chien, Domaine Larue

Agnolotti with Ricotta and North Coast Porcini

Fontina Val d' Aosta Sabayon and Australian Black Winter Truffle Butter

2015 Barolo, Bussia, Poderi Colla

Roasted Veal Tenderloin

Choucroute Duxelle, Brussels Sprout, Cauliflower Caraway Puree

2015 The Water Witch, Stagecoach Vineyard, Krupp Brothers

2018 Berner Hobelkäse AOP, Alp Sattellegli

6 Grain Toasts, Quince Compote

Santa Claus at the Beach

Coconut Meringue Yule Log with Passion Fruit Mousse and Rum Ice Cream

2004 Riesling Auslese, Hattenheimer Pfaffenberg, Schloss Schönborn, Rheingau

Chef's Tasting Menu.....195 Wine Pairings.....125

A 20% service charge, shared by the entire staff, will be included on each check.

Tipping is not expected.

Please note- the 'Chef's Tasting Menu' is **replaced** by the 'Annual All Black Truffle Menu' for the entire month of January.