



CHEF'S TASTING MENU

Amuse Bouches

Chilled New Brunswick Lobster, Tender Vegetables,
Yuzu Kosho, Reggis Ova Caviar
Champagne Paul Bara, Brut Réserve, Grand Cru, Bouzy

New Orleans Dayboat Red Snapper a la plancha,
Sugar Snap Peas and Buttermilk with Spring Herbs
2009 Chablis, 1^{er} Cru, Les Lys, Daniel-Etienne Defaix

Tajarin all' Ortiche with Morels, White Asparagus and Vin Jaune
2020 Raen Pinot Noir, Royal St Robert Cuvée, Sonoma Coast

Roasted Rack of Lamb with Moroccan Spice Glaze
Chickpea Fries, Lamb Neck Croquette, Fava Beans and Mint
2013 Red Car Syrah, Vivio Vineyard, Bennett Valley

Raclette d'Alpage "Maran", Fingerling Potato, Lacto Green Delta Asparagus
2017 Jurançon Sec, Cuvée Marie, Charles Hours

Triple Baked Butter Crunch Cake,
Passion Fruit Mango Mousse, Diplomatico Rum, and Toasted Coconut Ice Cream
Malvasia Volcanica, Bermejo, Lanzarote

Tasting Menu.....225 Wine Pairings.....125

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

Tipping is not expected.