

# EIGHT ROW

## TASTING MENU

### relishes

sourdough bolillos + crab butter

halibut ceviche + rhubarb aguachile

JOSÉ MICHEL | Brut Tradition *pinot meunier + chardonnay* | CHAMPAGNE, FR

### wagyu toro tartare

bone marrow salsa, bison garum + ramp kimchi sunchoke chips

LUIGI TECCE | Terre Siciliane Calipso Rosato *aglianico* | CAMPANIA, IT

### purple sprouting broccoli

hoja santa hollandaise + salmon roe

LEAH JØRGENSEN | Blanc de Cabernet Franc | ROGUE VALLEY, OR

### salish sea halibut

purple potato gnocchi, asparagus, prosciutto, pea vines + ramp butter

RAÚL PÉREZ | La Del Vivo *godello* | CASTILLA Y LEÓN, ES

### duck breast

celery root purée, morel mushroom pain perdu + ruby streak mustard greens

ENVINATE | Táganan Tinto *listan negro, listan gaicho, malvasia negro et al* | CANARY ISLANDS, ES

### wagyu new york [+80]

mole rosa + black currant jus

KOBAYASHI | Cabernet Franc | WALLA WALLA VALLEY, WA [+30]

### coconut white chocolate panna cotta

strawberry, rhubarb + chocolate masa

CHÂTEAU LA CLOTTE-CAZALIS | Sauternes *sauvignon blanc + semillon* | BORDEAUX, FR

105

do the wine 80

do the sin 65

*vegetarian and pescatarian tastings available on request*