

## TASTING MENU

150 per person | 240 with classic pairing | 335 with reserve pairing  
per table only

### AMUSE BOUCHE\*

*NV Domaine Rolet Crémant du Jura, Jura, FR*

**Res:** *NV Champagne Michel Mailliard "Cuvée Gregory", Champagne, FR*

### NEW ZEALAND HIRAMASA\*

radish, citrus gel, strawberry kosho

*2024 Weingut Brundlmayer Riesling, Kamptal, AT*

**Res:** *2018 August Kessler Riesling Grosses Gewächs  
"Lorchhausen Seligmacher", Rehingau, DE*

### HUDSON CANYON SCALLOP\*

dill carrot, kumquat, chervil, carrot aioli

*2023 Big Table Farm Chardonnay "Wild Bee", Willamette Valley, OR*

**Res:** *2022 Domaine Remi Jobard Meursault "Sous La Velle" Burgundy, FR*

### ASPARAGUS + MOREL MUSHROOM

ramp bearnaise, goat gouda grits

*2023 Thierry Germain Saumur Blanc "L'Insolite", Loire Valley, FR*

**Res:** *2023 Nicolas Joly Chenin Blanc "Coulee de Serrant", Savennières, FR*

### RED PEPPER FARFALLE

fava bean, artichoke, green garlic-sunflower pesto

*2024 Fattoria Selvapiana Chianti Rufina, Tuscany, IT*

**Res:** *2021 Riecine Chianti Gran Selezione "Vigna Gittori", Tuscany, IT*

### FREEDOM RUN FARM LAMB\*

tahini yogurt, wheat berry, charred broccolini,  
pickled apricot, minted cucumber

*2022 Ceritas Cabernet Sauvignon "Colima", Santa Cruz & Mt. Veeder, CA*

**Res:** *2022 Pilcrow Cabernet Sauvignon "Granite Lake", Howell Mountain, CA*

### STRAWBERRY + RHUBARB

vanilla chiffon, cardamom streusal,  
whipped white chocolate ganache, hibiscus

*NV Angelo Negro Brachetto del Lungo "Birbet", Piedmont, IT*

**THOMAS MELVIN**

Executive Chef

**JARED MAY**

GM / Wine Director

## FOUR COURSE MENU

110 per person | 190 with sommelier curated pairing

### *first*

#### NEW ZEALAND HIRAMASA\*

radish, citrus gel, strawberry kosho

#### HUDSON CANYON SCALLOP\*

dill carrot, kumquat, chervil, carrot aioli

#### BABY GREENS SALAD

charred broccolini, red onion, olive, pecorino romano,  
lemon breadcrumb, boquerones vinaigrette

### *second*

#### ROMANESCO

lacinato kale, pickled cauliflower, apricot chutney, walnut

#### BUTTERMILK FRIED CHICKEN THIGH

ramp potato puree, confit fingerling, timur pepper honey,  
pickled ramp aioli

### *third*

#### DESERT SPRINGS BARRAMUNDI

sugar snap pea, baby leek, oyster mushroom, turmeric curry

#### RED PEPPER FARFALLE

fava bean, artichoke, green garlic-sunflower pesto

#### GREEN CIRCLE HERITAGE CHICKEN BALLOTINE

parmesan-herb gnocchi, brassicas, lemon chicken jus

### *fourth*

#### STRAWBERRY + RHUBARB

vanilla chiffon, cardamom streusal,  
whipped white chocolate ganache, hibiscus

#### CHOCOLATE + PASSIONFRUIT

namelaka, honey graham,  
passionfruit ice cream, brown butter

#### RICOTTA DOUGHNUTS

bourbon maple glaze, candied bacon  
maple cream, sea salt caramel ice cream

*\*Consuming raw or undercooked food increases chance of foodborne illness.*