

TASTING MENU

per table only

AMUSE BOUCHE*

NV Domaine Rolet Cremant du Jura, Jura, FR

Res: NV Michel Mailliard 1er Cru Brut "Cuvée Grégory", Champagne, FR

HAWAIIAN KANPACHI*

cucumber, ground cherry, serrano, arctic char roe, ponzu

2023 Willi Schaefer Riesling Kabinett "Graacher Himmelreich", Mosel, DE

Res: 2019 S.A. Prum Riesling Kabinett "Wehlen Sonnenuhr", Mosel, DE

HOKKAIDO SCALLOP*

smoked sweet corn, pork belly, saffron-corn emulsion

2022 Lingua Franca Chardonnay "Avni" Willamette Valley, OR

Res: 2023 Raen Chardonnay "Lady Marjorie", West Sonoma Coast, CA

KYUQUOT SOUND SABLEFISH*

zucchini, tomato nage

2024 Can Sumoi "La Rosa" Penedès, ES

Res: 2024 Clos Sainte Magdeleine Cassis Rosé, Provence, FR

AGNOLOTTI

potato, thomasville tomme, balsamic tomato,
lacinato kale, nasturtium butter

2022 Tenuta di Bibbiano Chianti Classico, Tuscany, IT

Res: 2020 Castello di Ama Gran Selezione "San Lorenzo", Tuscany, IT

TEXAS PHARAOH QUAIL

roasted baby beets, goat cheese polenta, chanterelle

2023 Donnachadh Pinot Noir, Santa Rita Hills, CA

Res: 2020 Maison Roche de Bellene Chambolle-Musigny, Burgundy, FR

STRUBE RANCH WAGYU RIBEYE*

haricot vert, tomato, mustard demi

2018 Woodlands Cabernet Sauvignon "Wilyabrup Valley", Margaret River, AU

Res: 2019 Finca Allende "Mingortiz", Rioja, ES

LEMON-MASCARPONE CAKE

marmalade gel, pistachio lace cookie, candied citrus

2022 Chateau Roumieu-Lacoste Sauternes, Bordeaux, FR

145 per person | 230 with wine pairings | 325 with reserve pairings

THOMAS MELVIN

Executive Chef

JARED MAY

Wine Director

FOUR COURSE MENU

95 PER PERSON | 170 WITH SOMMELIER CURATED PAIRING

first

KAUA'I SHRIMP

stonefruit - chile sauce, shallot salsa,
grilled green onion

ROASTED CARROTS

"jerk" spice, labneh, candied cashew, pickled apricot

BEEF TARTARE*

caperberry, preserved lemon, quail egg,
pickled mustard seed, toasted baguette

HAWAIIAN KANPACHI*

cucumber, ground cherry, serrano,
arctic char roe, ponzu

second

BAJA BLUEFIN TUNA*

maitake mushroom, spring onion, yuzu kosho demi

BUTTERMILK FRIED CHICKEN

duck fat rice, zucchini, pickled ramp aioli

BABY GREENS SALAD

radish, cucumber, hidden springs feta,
herb vinaigrette, lemon-herb breadcrumb

SEARED HUDSON VALLEY FOIE GRAS

confit turnip, thomcord grape, celery, cipollini, brioche

third

AGNOLOTTI

potato, thomasville tomme, balsamic tomato,
lacinato kale, nasturtium butter

KYUQUOT SOUND SABLEFISH

chanterelle, zucchini, tomato nage

PRIME BLACK ANGUS RIBEYE*

"Robuchon" potato, maitake, tokyo turnip

FREEDOM RUN LAMB*

"jerk" spiced carrot, spruce potato, kale,
juniper blue cheese, grilled apricot

MAPLE LEAF FARMS DUCK BREAST*

green onion + almond farro, grilled plum,
confit radish, ras el hanout jus

fourth

RICOTTA DOUGHNUTS

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

CHOCOLATE CREMEUX

coffee buttercream, hazelnut praline,
star anise berry

LEMON-MASCARPONE CAKE

marmalade gel, pistachio lace cookie,
candied citrus

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