

TASTING MENU

per table only

AMUSE BOUCHE*

2022 Raventós i Blanc "Blanc de Blancs", Conca Del Riu Anoia, ES

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

HAWAIIAN KANPACHI*

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

2024 Massican Sauvignon Blanc, California

Res: 2021 Borgo san Daniele Arbis Blanc, Friuli-Venezia Giulia, IT

HOKKAIDO SCALLOP*

grilled sweet corn, pork belly, saffron-corn emulsion

2022 Lingua Franca Chardonnay "Avni" Willamette Valley, OR

Res: 2022 Alex Moreau Chassagne-Montrachet, Burgundy, FR

HEIRLOOM TOMATO

eggplant, roasted beet, thomasville tomme,
basil, red dulce furikake

2024 Schloss Gobelsburg Rosé "Cistercien", Kamptal, AT

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

MAFALDINE

lamb ragout, tomato, harissa soubise, feta

2021 Demarie Roero Riserva, Piedmont, IT

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

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-THYME CAKE

stonefruit chutney, vanilla cream, pistachio crumble,
saffron honey

Villa Oeiras Vino de Carcavelos 15 anos, Lisbon, PT

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

gooseberry salsa, black garlic aioli, cilantro

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,
smoked arctic char roe, ponzu

second

BERKSHIRE PORK BELLY

grilled sweet corn, creamed kale,
ginger tomato "jam"

BUTTERMILK FRIED CHICKEN

couscous, red noodle bean, ground cherry,
pickled ramp aioli

BABY GREENS SALAD

tomato, smoked buttermilk blue, spiced bacon, olive,
garlic + herb breadcrumb

HEIRLOOM TOMATO

eggplant, roasted beet, thomasville tomme,
basil, red dulce furikake

third

ALASKAN HALIBUT

chanterelle, zucchini, tomato nage

AUSTRALIAN GRASS FED STRIPLOIN*

"Robuchon" potato, confit turnip, maitake mushroom

FREEDOM RUN LAMB CHOP*

"jerk" spiced carrot, spruce potato, kale,
buttermilk blue cheese, grilled nectarine

HERITAGE CHICKEN BREAST

zucchetta, red noodle bean, oyster mushroom,
ginger + turmeric curry

fourth

RICOTTA DOUGHNUTS

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

CHOCOLATE CREMEUX

peanut-buttercream, peanut praline,
star anise berry

LEMON-THYME CAKE

stonefruit chutney, vanilla cream,
pistachio crumble, saffron honey

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