

## TASTING MENU

*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\*

kohlrabi, yuzu kosho, dill, horseradish

*2024 Dönnhoff Riesling Kabinett "Niederhauser Klammm", Nahe, DE*

**Res:** *2022 Schloss Gobelsburg Riesling "Ried Heiligenstein", Kamptal, AT*

### HOKKAIDO SCALLOP\*

black trumpet mushroom, brussels sprouts, kumquat,  
caper, lobster emulsion

*2023 Matthiasson Chardonnay "Linda Vista Vineyard", Napa Valley, CA*

**Res:** *2023 Bachelet-Monnot Meursault "Clos du Cromin", Burgundy, FR*

### BLACK COD

butternut squash velouté, radish, nasturtium honey glaze

*2023 Domaine des Marrans Fleurie "Les Marrans", Beaujolais, FR*

**Res:** *2023 Clos Cibonne "Cuvée Speciale des Vignettes", Provence, FR*

### TAGLIATELLE

pink peppercorn, pecorino romano

*2023 Selvapiana Chianti Rufina, Tuscany, IT*

**Res:** *2020 Bibbiano Chianti Gran Selezione "Vigna Del Capannino", Tuscany, IT*

### FREEDOM RUN FARM LAMB\*

brulee blue cheese, radicchio, aged balsamic, armagnac demi

*2024 Franck Balthazar Côtes du Rhône, Rhône Valley, FR*

**Res:** *2018 Peay Vineyards Syrah "La Bruma", West Sonoma Coast, CA*

### CHOCOLATE + PASSIONFRUIT

whipped ganache, honey graham, passionfruit ice cream, brown butter

*Villa Oeiras Vinho de Carcavelos 15 anos, Oeiras, PT*

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

**THOMAS MELVIN**

Executive Chef

**JARED MAY**

GM / Wine Director

## FOUR COURSE MENU

95 PER PERSON | 170 WITH SOMMELIER CURATED PAIRING

### *first*

#### NEW ZEALAND HIRAMASA\*

kohlrabi, yuzu kosho, dill, horseradish

#### BEEF TARTARE\*

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

#### HOKKAIDO SCALLOP\*

black trumpet mushroom, brussels sprouts, kumquat,  
caper, lobster emulsion

### *second*

#### ROMANESCO

lacinato kale, pickled cauliflower, habanada chutney, walnut

#### BUTTERMILK FRIED CHICKEN

braised greens, timur pepper honey,  
pickled ramp aioli

#### BABY GREENS SALAD

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

### *third*

#### BLACK ANGUS RIBEYE\*

brulee blue cheese, radicchio, aged balsamic, armagnac demi

#### GREEN CIRCLE HERITAGE CHICKEN BALLOTINE

parmesan-herb gnocchi, brassicas, lemon chicken jus

#### BERKSHIRE PORK CHOP

mustard-herb spaetzle, citrus roasted fennel, hedgehog mushroom,  
madeira jus

#### TAGLIATELLE

pink peppercorn, pecorino romano

### *fourth*

#### RICOTTA DOUGHNUTS

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

#### CHOCOLATE + PASSIONFRUIT

whipped ganache, honey graham,  
passionfruit ice cream, brown butter

#### STICKY DATE PUDDING

toasted coconut + pecan,  
chai semifreddo, rum caramel

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