



AMUSE BOUCHE*

NV Domaine Rolet Crémant du Jura, Jura, FR

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

HOKKAIDO SCALLOP*

chestnut mushroom, pork belly, celery root, dashi emulsion

2024 Dönnhoff Estate Riesling, Nahe, DE

Res: 2023 Gunderloch Riesling GG "Pettenthal", Rheinhessen, DE

ROMANESCO

lacinato kale, pickled cauliflower, green tomato jam, walnut

2023 Tenuta Sant'Helena Sauvignon Blanc "Judri", Alto Adige, IT

Res: 2022 Weingut Bründlmayer Grüner Veltliner "Ried Loiserberg", Kamptal, AT

CAVATELLI

winter black perigord truffle, parmigiano reggiano,

white wine butter sauce

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

Res: 2023 Bachelet-Monnot Puligny-Montrachet, Burgundy, FR

PEKIN DUCK BREAST

polenta, chanterelle mushroom, honey glazed beet

2022 Cyprien Arlaud Pinot Noir "Oka", Burgundy, FR

Res: 2016 DuMOL Pinot Noir "Wester Reach", Russian River Valley, CA

FREEDOM RUN FARM'S LAMB*

tahini yogurt, persimmon, cashew, urfa chile

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

Res: 2020 Larkmead Cabernet Sauvignon, Napa Valley, CA

RICOTTA DOUGHNUTS

bourbon maple glaze, candied bacon,

maple cream, sea salt caramel ice cream

Villa Oeiras Vino de Carcavelos 15 anos, Oeiras, PT

THOMAS MELVIN

Executive Chef

JARED MAY

Wine Director

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