

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*

purple daikon radish, yuzu kosho, dill, horseradish

2024 Dönnhoff Riesling Estate Trocken, Nahe, DE

Res: 2024 Gunderloch Grosses Gewächs Reising "Hipping", Rheinhessen, DE

HOKKAIDO SCALLOP*

shimeji mushroom, brussels sprouts, pork belly,
celery root, gochujang brown butter

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

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

BEET SALAD

hidden springs feta, chicory + herbs, walnut, honey vinaigrette

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

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

TORTELLONI

english pea, pancetta, basil-mint cream,
pecorino romano

2024 Fattoria Selvapiana Chianti Rufina, Tuscany, IT

Res: 2012 Fattoria Selvapiana Chianti Rufina Riserva "Bucerchiale", Tuscany, IT

FREEDOM RUN FARM LAMB*

tahini yogurt, wheat berry, pickled apricot, english pea, cucumber

2024 Franck Balthazar Côtes du Rhône, Rhône Valley, FR

Res: 2021 Vignobles Levet Côte-Rôtie "Les Journaries", Rhône Valley, FR

CHOCOLATE + PASSIONFRUIT

namelaka, honey graham, passionfruit ice cream, brown butter

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

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*

purple daikon radish, yuzu kosho, dill, horseradish

BEEF TARTARE*

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

second

ROMANESCO

lacinato kale, pickled cauliflower, habanada chutney, walnut

BUTTERMILK FRIED CHICKEN

braised greens, timur pepper honey,
pickled ramp aioli

third

SNAKE RIVER WHITE STURGEON

green gumbo, smoked carrot + fingerling potato, pork belly,
english pea, pickled fresno

BERKSHIRE PORK CHOP

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

GREEN CIRCLE HERITAGE CHICKEN BALLOTINE

parmesan-herb gnocchi, brassicas, lemon chicken jus

TORTELLONI

english pea, pancetta, basil-mint cream, pecorino romano

PRIME BLACK ANGUS RIBEYE*

"robuchon" potato, confit turnip, maitake mushroom, red wine demi

fourth

RICOTTA DOUGHNUTS

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

CHOCOLATE + PASSIONFRUIT

namelaka, 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.