

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

KOMBU CURED KANPACHI*

cucamelon, avocado, serrano, pickled onion, white ponzu

2024 Zárata Albariño, Rías Baixas, ES

Res: 2022 DO Ferreiro Albariño "Cepas Vellas", Rías Baixas, ES

HOKKAIDO SCALLOP*

grilled sweet corn, creamed kale, ginger tomato jam

2023 Lingua Franca "Avni" Willamette Valley, OR

Res: 2021 Hyde de Villaine Chardonnay "Hyde Vineyard", Napa Valley, CA

ZUCCHETTA CAPPELLETTI

swiss chard, 'nduja, candied pepita

2022 Jean-Paul et Charly Thévenet "La Roche Pilée", Beaujolais, FR

Res: 2023 Jean Foillard Fleurie, Beaujolais, FR

MAPLE LEAF FARMS DUCK BREAST

polenta, roasted mushroom, honey glazed beet

2023 Alexana Dundee Hills "Mosaic" Willamette Valley, OR

Res: 2021 Hirsch Vineyards "West Ridge" West Sonoma Coast, CA

REGALIS F1 WAGYU RIBEYE*

grilled radicchio, bayley hazen blue cheese, forelle pear

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

Res: 2020 Larkmead Cabernet Sauvignon, Napa Valley, CA

HONEYCRISP APPLE CAKE

green apple chutney, vanilla cream,

pistachio crumble, saffron honey

Villa Oeiras Vino de Carcavelos 15 anos, Oeiras, 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

black bean puree, coconut labneh, curry vinaigrette

BEEF TARTARE*

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

KOMBU CURED KANPACHI*

cucamelon, avocado, serrano, pickled onion, white ponzu

second

HOKKAIDO SCALLOP*

grilled sweet corn, creamed kale, ginger tomato jam

BUTTERMILK FRIED CHICKEN

couscous, red noodle bean, gooseberry,
pickled ramp aioli

BABY GREENS SALAD

roasted beet, mandarin, olive, red onion, radish, kentucky rose,
horseradish vinaigrette, crispy quinoa

SEARED HUDSON VALLEY FOIE GRAS

concord grape mostarda, brioche, candied walnut

third

ORA KING SALMON

matsutake + oyster mushroom, "colcannon" potato,
mussel conserva

NIMAN RANCH GRASS FED RIBEYE*

"robuchon" potato, confit turnip, oyster mushroom

PAPPARDELLE

howe farms pork ragu, tomato, parmigiano reggiano

HERITAGE CHICKEN BREAST

parmesan gnocchi, chestnut mushroom, burgundy truffle,
madeira jus

BERKSHIRE PORK CHOP

honey glazed beet, long beans, 'nduja, swiss chard,
cipollini onion, feta

fourth

RICOTTA DOUGHNUTS

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

CHOCOLATE CREMEUX

peanut-buttercream, cookie crust,
peanut praline, raspberry

HONEYCRISP APPLE CAKE

green apple chutney, vanilla cream,
pistachio crumble, saffron honey

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