

# 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

## BAJA BLUEFIN TUNA\*

harissa, zucchini fritter, pinenut, heirloom tomato, cumin-herb puree

2024 Zárata Albariño, Rías Baixas, ES

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

## HOKKAIDO SCALLOP\*

grilled sweet corn, pork belly, saffron-corn emulsion

2022 Jean-Philippe Fichet Bourgogne Blanc Côte d'Or, Burgundy, FR

Res: 2018 Domaine Chandon de Brialles Grand Cru "Corton", Burgundy, FR

## BERKSHIRE PORK BELLY

polenta, honey glazed beet, long beans, 'nduja, kale, cipollini onion, feta

2023 Failla Gamay Noir "Patton Valley Vineyard", Willamette Valley, OR

Res: 2023 Jean Foillard Fleurie, Beaujolais, FR

## PANSOTTI

talleggio + egg yolk, chanterelle, cipollini, chicken jus, black truffle

2021 Demarie Roero Riserva, Piedmont, IT

Res: 2016 Bruno Giacometto Canavese Nebbiolo, Piedmont, IT

## STRUBE RANCH WAGYU RIBEYE\*

potato, endive, smoked blue cheese, cherry

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

Res: 2020 Larkmead Cabernet Sauvignon, Napa Valley, CA

## LEMON-THYME CAKE

stone fruit 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, pickled mustard seed, toasted baguette

### BAJA BLUEFIN TUNA\*

harissa, zucchini fritter, pinenut, heirloom tomato, cumin-herb puree

## second

### HOKKAIDO SCALLOP\*

grilled sweet corn, pork belly, saffron-corn emulsion

### BUTTERMILK FRIED CHICKEN

couscous, red noodle bean, stone fruit, pickled ramp aioli

### BABY GREENS SALAD

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

### SEARED HUDSON VALLEY FOIE GRAS

concord grape mostarda, brioche, candied walnut

## third

### ALASKAN HALIBUT

chanterelle, zucchini, tomato nage

### BLACK ANGUS RIBEYE\*

"robuchon" potato, confit turnip, oyster mushroom

### MAFALDINE

shortrib ragout, tomato, harissa soubise, feta

### HERITAGE CHICKEN BREAST

parmesan gnocchi, chestnut mushroom, burgundy truffle, madeira jus

### BERKSHIRE PORK CHOP

honey glazed beet, long beans, 'nduja, kale, cipollini onion, feta

## 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

stone fruit chutney, vanilla cream, pistachio crumble, saffron honey

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