

TASTING MENU

per table only

150 per person | 245 with classic pairing | 335 with reserve pairing

AMUSE BOUCHE*

NV Domaine Rolet Crémant du Jura Blanc Brut, Jura, FR
Res: NV Champagne Michel Mailliard "Cuvée Gregory", Champagne, FR

NEW ZEALAND HIRAMASA*

aji amarillo, radish, avocado, corn salsa

2024 Weingut Bründlymayer Riesling Terrassen, Kamptal, AT
Res: 2023 Jim Barry Riesling "Florita", Clare Valley, AU

HOKKAIDO SCALLOP*

corn-brown butter "soup", green garlic puree,
stonefruit salsa

2023 Big Table Farm Chardonnay, "Wild Bee", Willamette Valley, OR
Res: 2014 Failla Russian River Valley Chardonnay "Keefer Ranch", Sonoma County, CA

HEIRLOOM TOMATO

whipped feta, onion, pistachio dukkah, cilantro + mint chutney

2024 Château La Genestière Tavel, Rhone Valley, FR
Res: 2020 Clos Cibonne Rosé "Cuvée Tradition", Provence, FR

AGNOLOTTI

pecorino-black pepper ricotta, zucchini, tomato-fennel sauce

2024 Fattoria Selvapiana Chianti Rufina, Tuscany, IT
Res: 2015 ARPEPE Valtellina Superiore "Grumello Rocca de Piro", Lombardy, IT

BLACK HAWK FARMS WAGYU RIBEYE*

grilled baby broccoli, eggplant, ground cherry

2021 Ceritas Cabernet Sauvignon "Colima", Santa Cruz & Mt. Veeder, CA
Res: 2020 Pilcrow Cabernet Sauvignon "Archer & Byrd", Mt. Veeder, CA

STONEFRUIT TRES LECHES

whipped white chocolate ganache,
crème de noyaux syrup, almond

NV Demarie Brachetto del Lungo "Birbet", Piedmont, IT

THOMAS MELVIN
Executive Chef

JARED MAY
GM / Wine Director

FOUR COURSE MENU

110 per person | 190 with sommelier curated pairing

first

NEW ZEALAND HIRAMASA*

aji amarillo, radish, avocado, corn salsa

HOKKAIDO SCALLOP*

corn-brown butter "soup", green garlic puree, stonefruit salsa

BABY GREENS SALAD

radish, cucumber, red onion, bacon, pecorino,
herb breadcrumb, boquerones vinaigrette

SMOKED PORK BELLY

heirloom tomato, miso aioli, pea tendrill

ATLANTIC HALIBUT

fermented chili-tomato butter,
heirloom green beans, chanterelle mushroom

AGNOLOTTI

sweet corn, chanterelle, pecorino, duck prosciutto

BEEF TARTARE*

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

SEARED HUDSON VALLEY FOIE GRAS*

caramelized stonefruit, brioche, walnut
+ \$20 SUPPLEMENT

BUTTERMILK FRIED CHICKEN THIGH

braised greens, capriole goat cheese grits, serrano honey

third

BERKSHIRE PORK CHOP

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

PRIME BLACK ANGUS RIBEYE*

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

fourth

STONEFRUIT TRES LECHES

whipped white chocolate ganache,
crème de noyaux syrup, almond

CHOCOLATE + PASSIONFRUIT

namelaka, honey graham,
passionfruit ice cream, brown butter

RICOTTA DOUGHNUTS

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

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