



## AMUSE BOUCHE

*NV Domaine Rolet Crémant du Jura, Jura, FR*

**Res:** *NV Champagne Michel Mailliard "Cuvée Gregory", Champagne, FR*

## NEW ZEALAND HIRAMASA

radish, citrus gel, strawberry kosho

*2024 Weingut Brundlmayer Riesling, Kamptal, AT*

**Res:** *2018 August Kessler Riesling Grosses Gewächs  
"Lorchhausen Seligmacher", Rehingau, DE*

## HUDSON CANYON SCALLOP

dill carrot, kumquat, chervil, carrot aioli

*2023 Big Table Farm Chardonnay "Wild Bee", Willamette Valley, OR*

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

## ASPARAGUS + MOREL MUSHROOM

ramp bearnaise, goat gouda grits

*2023 Thierry Germain Saumur Blanc "L'Insolite", Loire Valley, FR*

**Res:** *2023 Nicolas Joly Chenin Blanc "Coulee de Serrant", Savennières, FR*

## RED PEPPER FARFALLE

fava bean, artichoke, green garlic-sunflower pesto

*2024 Fattoria Selvapiana Chianti Rufina, Tuscany, IT*

**Res:** *2021 Riecine Chianti Gran Selezione "Vigna Gittori", Tuscany, IT*

## FREEDOM RUN FARM LAMB

tahini yogurt, wheat berry, charred broccolini, pickled apricot,  
minted cucumber

*2022 Ceritas Cabernet Sauvignon "Colima", Santa Cruz & Mt. Veeder, CA*

**Res:** *2022 Pilcrow Cabernet Sauvignon "Granite Lake", Howell Mountain, CA*

## STRAWBERRY + RHUBARB

vanilla chiffon, cardamom streusal,

whipped white chocolate ganache, hibiscus

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

**THOMAS MELVIN**

Executive Chef

**JARED MAY**

GM / Wine Director