

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

BLUEFIN TUNA*

harissa, zucchini fritter, pinenut, heirloom tomato, cumin-herb puree
2024 Zérate Albariño, Rías Baixas, ES
Res: 2022 DO Ferreira 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

taleggio + 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*

haricot vert, tomato, mustard demi
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

THOMAS MELVIN
Executive Chef

JARED MAY
Wine Director

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