

TASTING MENU

per table only

AMUSE BOUCHE*

NV Domaine Rolet Crémant du Jura, Jura, FR

Res: NV Michel Mailliard 1er Cru Brut "Cuvée Grégory", Champagne, FR

HOKKAIDO SCALLOP*

chestnut mushroom, pork belly, celery root, dashi emulsion

2024 Dönnhoff Estate Riesling, Nahe, DE

Res: 2023 Gunderloch Riesling GG "Pettenthal", Rheinhessen, DE

ROMANESCO

lacinato kale, pickled cauliflower, green tomato jam, walnut

2023 Tenuta Sant'Helena Sauvignon Blanc "Judri", Alto Adige, IT

Res: 2022 Weingut Bründlmayer Grüner Veltliner "Ried Loiserberg", Kamptal, AT

CAVATELLI

winter black perigord truffle, parmigiano reggiano,
white wine butter sauce

2023 Matthiasson Chardonnay "Linda Vista Vineyard", Napa Valley, CA

Res: 2023 Bachelet-Monnot Puligny-Montrachet, Burgundy, FR

PEKIN DUCK BREAST

polenta, chanterelle mushroom, honey glazed beet

2022 Cyprien Arlaud Pinot Noir "Oka", Burgundy, FR

Res: 2016 DuMOL Pinot Noir "Wester Reach", Russian River Valley, CA

FREEDOM RUN FARM'S LAMB*

tahini yogurt, persimmon, cashew, urfa chile

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

Res: 2020 Larkmead Cabernet Sauvignon, Napa Valley, CA

RICOTTA DOUGHNUTS

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

Villa Oeiras Vinho 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

TIRADITO

leche de tigre, pickled pearl onion, radish, smoked char roe

second

BEET SALAD

hidden springs feta yogurt, endive, kumquat,
walnut, honey vinaigrette

BUTTERMILK FRIED CHICKEN

braised greens, timur pepper honey,
pickled ramp aioli

BABY GREENS SALAD

charred broccolini, red onion, olive, pecorino romano,
lemon breadcrumb, boquerones vinaigrette

SEARED HUDSON VALLEY FOIE GRAS

brioche pain perdu, citrus marmalade, kumquat, pistachio

third

BERKSHIRE PORK CHOP

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

BLACK ANGUS RIBEYE*

"robuchon" potato, confit turnip, oyster mushroom

Black Hawk Wagyu Ribeye: +\$20 supplement

D'ARTAGNAN HERITAGE CHICKEN BALLOTINE

parmesan-herb gnocchi, brassicas, lemon chicken jus

BARRAMUNDI

kabocha squash, lime pickled kohlrabi, thai red curry

CAVATELLI

winter black perigord truffle, parmigiano reggiano,
white wine butter sauce

fourth

RICOTTA DOUGHNUTS

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

CHOCOLATE CREMEUX

peanut-buttercream, cookie crust,
peanut praline, cranberry

STICKY DATE PUDDING

toasted coconut + pecan,
chai semifreddo, rum caramel

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