

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

KOMBU CURED KANPACHI*

cucamelon, avocado, serrano, pickled onion, white ponzu

2024 Zárata Albariño, Rías Baixas, ES

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

HOKKAIDO SCALLOP*

grilled sweet corn, creamed kale, tomato ginger jam

2023 Lingua Franca "Avni" Willamette Valley, OR

Res: 2021 Hyde de Villaine Chardonnay "Hyde Vineyard", Napa Valley, CA

ZUCCHETTA CAPPELLETTI

swiss chard, 'nduja, candied pepita

2022 Jean-Paul et Charly Thévenet "La Roche Pilée", Beaujolais, FR

Res: 2023 Jean Foillard Fleurie, Beaujolais, FR

MAPLE LEAF FARMS DUCK BREAST

polenta, roasted mushroom, honey glazed beet

2023 Alexana Dundee Hills "Mosaic" Willamette Valley, OR

Res: 2021 Hirsch Vineyards "West Ridge" West Sonoma Coast, CA

REGALIS F1 WAGYU RIBEYE*

grilled radicchio, bayley hazen blue cheese, forelle pear

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

Res: 2020 Larkmead Cabernet Sauvignon, Napa Valley, CA

HONEYCRISP APPLE CAKE

green apple 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.*