

AMUSE BOUCHE*

NV Domaine Rolet Cremant du Jura, Jura, FR

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

HAWAIIAN KANPACHI*

cucumber, ground cherry, serrano,
arctic char roe, ponzu

2023 Willi Schaefer Riesling Kabinett "Graacher Himmelreich", Mosel, DE

Res: *2019 S.A. Prum Riesling Kabinett "Wehlen Sonnenuhr", Mosel, DE*

HOKKAIDO SCALLOP*

smoked sweet corn, zucchini, pork belly,
saffron-corn emulsion

2022 Lingua Franca Chardonnay "Avni" Willamette Valley, OR

Res: *2023 Raen Chardonnay "Lady Marjorie", Sonoma Coast, CA*

KYUQUOT SOUND SABLEFISH*

zucchini, tomato nage

2024 Can Sumoi "La Rosa" Penedès, ES

Res: *2024 Clos Sainte Magdeleine Cassis Rosé, Provence, FR*

AGNOLOTTI

potato, thomasville tomme, balsamic tomato,
lacinato kale, nasturtium butter

2022 Tenuta di Bibbiano Chianti Classico, Tuscany, IT

Res: *2020 Castello di Ama Gran Selezione "San Lorenzo", Tuscany, IT*

TEXAS PHARAOH QUAIL

roasted sol beets, goat cheese polenta, chanterelle

2023 Donnachadh Pinot Noir, Santa Rita Hills, CA

Res: *2020 Maison Roche de Bellene Chambolle-Musigny, Burgundy, FR*

STRUBE RANCH WAGYU RIBEYE*

haricot vert, tomato, mustard demi

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

Res: *2019 Finca Allende "Mingortiz", Rioja, ES*

LEMON-MASCARPONE CAKE

marmalade gel, pistachio lace cookie, candied citrus

2022 Chateau Roumieu-Lacoste Sauternes, Bordeaux, FR

THOMAS MELVIN
Executive Chef

JARED MAY
Wine Director

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