

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: 2019 Jim Barry Assyrtiko, Clare Valley, AU

HOKKAIDO SCALLOP*

leek soubise, matsutake, chermoula, brown butter

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

Res: 2023 Domaine Remi Jobard Monthelie "Sur la Velle" Burgundy, FR

ZUCCHETTA CAPPELLETTI

swiss chard, 'nduja, candied pepita

2023 Domaine Des Marrans Fleurie "Les Marrans", Beaujolais, FR

Res: Champagne Famille Moussé "Eugene", Champagne, FR

PEKIN DUCK BREAST

polenta, chanterelle mushroom, honey glazed beet

2023 Alexana Dundee Hills "Mosaic" Willamette Valley, OR

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

STRUBE RANCH WAGYU RIBEYE*

grilled radicchio, bayley hazen blue cheese, forelle pear

2020 Larkmead Cabernet Sauvignon, Napa Valley, CA

Res: 2012 Francois Villard St. Joseph "Gran Reflet", Rhone Valley, FR

HONEYCRISP APPLE CAKE

green apple chutney, vanilla cream,

pistachio crumble, saffron honey

Villa Oeiras Vino de Carcavelos 10 anos, Oeiras, PT

THOMAS MELVIN
Executive Chef

JARED MAY
Wine Director

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