

John's Food & Wine

CHEF'S TASTING MENU

\$115 per person

Full party participation required

Lobster Salad

Melted Leek Aioli, Fish Sauce Vinaigrette & Herbs

Carboniste, Extra Brut Bulles d'Orange Crab NV

Cappelletti

Taleggio Cheese, Sweet Corn, Garlic Scape, Yuzu Kosho

2023 Pax Mahle Chenin Blanc 'Lyman Ranch'

Summer Squash Roulade

Smoked Tomato, Breadcrumbs, Parmesan

2022 Giacosa Fratelli Barbera d'Alba 'Bussia'

Wagyu Striploin

Maitake Mushrooms, Dill Oil, Sauce Piquant

2019 Frenchtown Farms 'Indigeaux'

Blueberries and Sweet Tea

Buckwheat Streusel, Lemon Sherbert, Sweet Tea Granita

2017 Chateau Belá Trockenberenauslese Riesling

**For Additional Food & Drinks Please Consult The
Menu Under Your Table**

John's Food & Wine

CHEF'S TASTING MENU

\$115 per person

Full party participation required

Lobster Salad

Melted Leek Aioli, Fish Sauce Vinaigrette & Herbs

Carboniste, Extra Brut Bulles d'Orange Crab NV

Cappelletti

Taleggio Cheese, Sweet Corn, Garlic Scape, Yuzu Kosho

2023 Pax Mahle Chenin Blanc 'Lyman Ranch'

Summer Squash Roulade

Smoked Tomato, Breadcrumbs, Parmesan

2022 Giacosa Fratelli Barbera d'Alba 'Bussia'

Wagyu Striploin

Maitake Mushrooms, Dill Oil, Sauce Piquant

2019 Frenchtown Farms 'Indigeaux'

Blueberries and Sweet Tea

Buckwheat Streusel, Lemon Sherbert, Sweet Tea Granita

2017 Chateau Belá Trockenberenauslese Riesling

**For Additional Food & Drinks Please Consult The
Menu Under Your Table**

John's Food & Wine

CHEF'S TASTING MENU

\$115 per person

Full party participation required

Lobster Salad

Melted Leek Aioli, Fish Sauce Vinaigrette & Herbs

Carboniste, Extra Brut Bulles d'Orange Crab NV

Cappelletti

Taleggio Cheese, Sweet Corn, Garlic Scape, Yuzu Kosho

2023 Pax Mahle Chenin Blanc 'Lyman Ranch'

Summer Squash Roulade

Smoked Tomato, Breadcrumbs, Parmesan

2022 Giacosa Fratelli Barbera d'Alba 'Bussia'

Wagyu Striploin

Maitake Mushrooms, Dill Oil, Sauce Piquant

2019 Frenchtown Farms 'Indigeaux'

Blueberries and Sweet Tea

Buckwheat Streusel, Lemon Sherbert, Sweet Tea Granita

2017 Chateau Belá Trockenberenauslese Riesling

**For Additional Food & Drinks Please Consult The
Menu Under Your Table**

John's Food & Wine

CHEF'S TASTING MENU

\$115 per person

Full party participation required

Lobster Salad

Melted Leek Aioli, Fish Sauce Vinaigrette & Herbs

Carboniste, Extra Brut Bulles d'Orange Crab NV

Cappelletti

Taleggio Cheese, Sweet Corn, Garlic Scape, Yuzu Kosho

2023 Pax Mahle Chenin Blanc 'Lyman Ranch'

Summer Squash Roulade

Smoked Tomato, Breadcrumbs, Parmesan

2022 Giacosa Fratelli Barbera d' Alba 'Bussia'

Wagyu Striploin

Maitake Mushrooms, Dill Oil, Sauce Piquant

2019 Frenchtown Farms 'Indigeaux'

Blueberries and Sweet Tea

Buckwheat Streusel, Lemon Sherbert, Sweet Tea Granita

2017 Chateau Belá Trockenberenauslese Riesling

**For Additional Food & Drinks Please Consult The
Menu Under Your Table**