



Appetizers

SOUP DU JOUR...18

Chef's Daily Preparation

GRILLED HEARTS OF ROMAINE...18

Boquerones / Parmesan Tuille / Homemade Caesar

FRIED CALAMARI...29

Green Onions / Fresno Pepper / Wasabi Aioli

OSETRA CAVIAR...60

Pâte à Choux / Crème Fraîche

TUNA TARTARE...32

Avocado / Tobiko / Crispy Wonton

BEEF CARPACCIO...34

Caper Berries / Shaved Parmesan / Cured Egg

ESCARGOT BOURGUIGNONNE...29

Garlic Herb Butter / Pernod / Crostini

SEARED FOIE GRAS...38

Preserved Figs / PX Sherry Reduction / Quince

PUMPKIN RAVIOLONI...27/45

Sage Butter / Black Truffles

Main Courses

DAY BOAT SCALLOPS ...59

Artichoke Purée / Tomato Jam / Garlic Chips

CHILEAN SEA BASS...70

Sautéed Spinach / King Trumpet Mushroom
Osetra Caviar / Buerre Blanc

DOVER SOLE...71

Spaghetti Squash / Brown Butter Capers Sauce

PISTACHIOS CRUSTED LAMB LOIN...68

Chickpea Cakes / Seasonal Vegetables / Red Wine sauce

CORNISH HEN...39

Creamy Swiss Chard / Roasted Potatoes / Natural Jus

BEEF ROYALE...69

Seared Foie Gras / Goat Cheese Infused Potato Purée
Garlic Chips / Black Truffle-Red Wine Sauce

PORK DUO...52

Pork Tenderloin & Belly / Soubise Purée
Roasted Fennel / Pork Jus

KING TRUMPET MUSHROOM...39

Sweet Pea Purée / Artichoke Hearts / Chickpea Cakes

Desserts

CHEESE & CHARCUTERIE PLATE...25

Chef's Selection of Artisanal Cheeses & Charcuterie

PUMPKIN ROULADE...18

Candied Pepitas / Cream Cheese Frosting
Bourbon Caramel Whipped Cream

BAKED ALASKA...18

Vanilla Ice Cream / Italian Merengue / Cherry Sauce

CHOCOLATE DOME...18

Raspberry Mousse / Chocolate Crèmeux
Raspberry Gel



Chef's Tasting Menu

Entire table must participate in the Tasting Menu

Tasting Menu \$155 / Wine Pairing \$120

Special Reserve Wine Pairing \$300

First Course

BEEF CARPACCIO

Caper Berries / Shaved Parmesan / Truffle Aioli

Aimery, Brut Rosé, Crémant de Limoux, France, NV

Billecart-Salmon, Rosé, Brut, France, NV

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TUNA TARTARE

Avocado / Tobiko /Crispy Wonton

Riesling, Scholls Villiard, Rheingau, Germany, 2022

Domaine Zind-Humbrecht, Grand Cru, Alsace, 2018

Second

PUMPKIN RAVIOLONI

Sage Butter / Black Truffles

Laurent Perrier, La Cuvée, Brut, Champagne, France, NV

Billecart-Salmon, Reserve, Brut, France, NV

Third Course

PORK DUO

Soubise Purée / Roasted Fennel / Pork Jus

Pinot Noir: Hartford Family Winery, Russian River, 2021

Mazzano, Amarone della Valpolicella Classico DOCG, 2012

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DAY BOAT SCALLOPS

Artichoke Purée / Tomato jam

Sauvignon Blanc, Lauverjat, Sancerre, 2023

Peter Michael, "L'Après-Midi," Knights, Valley, Sonoma, 2021

Fourth Course

PISTACHIO CRUSTED LAMB LOIN

Chickpea Cakes / Red Wine Sauce

Malbec: Los Noques, Uco Valley, Argentina, 2015

Château Margaux, "Pavillon Rouge," Margaux, 2016

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CHILEAN SEA BASS

King Trumpet Mushroom / Osetra Caviar

Chardonnay: Hartford Court, Russian River, 2022

Olivier Leflaive, Puligny-Montrachet, France, 2020

Fifth Course

CHOCOLATE DOME

Raspberry Mousse / Chocolate Crèmeux / Raspberry Gel

Emilio Lustau, Pedro Ximénez Solera Reserva, Jerez, Spain

Taylor Fladgate 30-year-Old Tawny Port, Portugal

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PUMPKIN ROULADE

Candied Pepitas / Bourbon Caramel Whipped Cream

Château Les Justice, Premier Cru, Sauternes France

Royal Tokaji, Aszú, Hétszőlő, 5 Puttonyos, Hungary, 2014

Executive Chef: Brian Groose

Chef de Cuisine: Carlos Leon

Pastry Chef: Mary Delfin

Wine Director / Sommelier: Stephen Elhafdi

General Manager: David Saavedra