



### Appetizers

#### **SOUP DU JOUR...18**

Chef's Daily Preparation

#### **GRILLED HEARTS OF ROMAINE...18**

Boquerones / Parmesan Tuille / Homemade Caesar

#### **WILD MUSHROOM STRUDEL...29**

Wild Mushrooms / Puff Pastry / Vegetable Demi

#### **HOMEMADE GNOCCHI...32**

Aged Parmesan Foam / Black Truffles

#### **\*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

#### **OSETRA CAVIAR...199**

Blinis / Crème Fraiche

### Main Courses

#### **SCALLOPS & PORK BELLY ...59**

Pork Belly / Artichoke Purée / Tomato Jam

#### **CORNISH HEN...39**

Creamy Swiss Chard / Roasted Potatoes / Natural Jus

#### **OLIVE OIL POACHED CHILEAN SEA BASS...70**

Flageolets / Osetra Caviar / Dill Beurre Blanc

#### **FILET MIGNON & LOBSTER...75**

Goat Cheese Infused Potato Purée / Saffron Beurre Blanc  
Winter Vegetables

#### **DOVER SOLE...71**

Spaghetti Squash / Brown Butter Capers Sauce

#### **\*COCOA NIBS CRUSTED VENISON RACK...68**

Red Pearl Onions / English Pea Purée /  
Raspberry-Black Pepper Jam

#### **KING TRUMPET MUSHROOM...39**

Sweet Pea Purée / Artichoke Hearts / Chickpea Cakes

#### **BRAISED SHORTRIB...59**

Vegetables Risotto / Natural Jus

### Desserts

#### **CHEESE & CHARCUTERIE PLATE...25**

Chef's Selection of Artisanal Cheeses & Charcuterie

#### **TRES LECHES TIRAMISU...18**

Mascarpone Cream / Tres Leches Dacquoise

#### **PUMPKIN PANACOTTA...18**

Caramel Bourbon Whipped Cream / Candied Pepitas

#### **BLACK FOREST CAKE ...18**

Kirsch Cherries / Chocolate Mousse / Crèmeux

\*THIS ITEMS ARE SERVED RAW OR UNDERCOOK, AND IT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



## 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

#### **\*TUNA TARTARE**

Avocado / Tobiko / Crispy Wonton

*Riesling: Scholls Villiard, Rheingau, Germany, 2022*

*Domaine Zind-Humbrecht, "Roche Calcaire," 2018*

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#### **\*BEEF CARPACCIO**

Caper Berries / Shaved Parmesan / Truffle Aioli

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

*Billecart-Salmon, Rosé, Brut, France, NV*

### Second

#### **HOMEMADE POTATO GNOCCHI**

Aged Parmesan Foam / Black Truffles

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

*Billecart-Salmon, Reserve, Brut, France, NV*

### Third Course

#### **DAY BOAT SCALLOPS**

Artichoke Purée / Tomato Jam

*Sauvignon Blanc: Lauverjat, Sancerre, 2023*

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

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#### **PORK BELLY**

Artichoke Purée / Tomato Jam

*Pinot Noir: Domaine Besson, Givry Premier Cru, 2022*

*Mazzano, Amarone della Valpolicella Classico DOCG, 2012*

### Fourth Course

#### **OLIVE OIL POACHED CHILEAN SEA BASS**

flageolets / Osetra Caviar / Dill Beurre Blanc

*Chardonnay: Fess Parker, "Sanford & Benedict," 2022*

*Olivier Leflaive, Puligny-Montrachet, France, 2020*

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#### **\*COCOA NIB CRUSTED VENISON RACK**

Red Pearl Onions / English Pea Purée

*Malbec: Los Noques, Uco Valley, Argentina, 2015*

*Château Margaux, "Pavillon Rouge," Margaux, 2016*

### Fifth Course

#### **PUMPKIN PANACOTTA**

Candied Pepitas / Bourbon Caramel Whipped Cream

*Château Les Justice, Premier Cru, Sauternes France*

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

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#### **TRES LECHES TIRAMISU**

Mascarpone Cream / Tres Leches Dacquoise

*Emilio Lustau, Pedro Ximénez Solera Reserva, Jerez, Spain*

*Taylor Fladgate 30-year-Old Tawny Port, Portugal*

Executive Chef: Brian Groose

Chef de Cuisine: Carlos Leon

Pastry Chef: Mary Delfin

Wine Director / Sommelier: Stephen Elhafdi

General Manager: David Saavedra