



Appetizers

SOUP DU JOUR...18

Chef's Daily Preparation

TUNA TARTARE...32

Avocado / Tobiko / Crispy Wonton

GRILLED HEARTS OF ROMAINE...18

Boquerones / Parmesan Tuille / Homemade Caesar

BEEF CARPACCIO...34

Caper Berries / Shaved Parmesan / Cured Egg

WILD MUSHROOM STRUDEL...29

Wild Mushrooms / Puff Pastry / Vegetable Demi

ESCARGOT BOURGUIGNONNE...29

Garlic Herb Butter / Pernod / Crostini

HOMEMADE GNOCCHI...32

Aged Parmesan Foam / Black Truffles

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

Flagolets / 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

Roasted Cippolini 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

CHOCOLATE DOME ...18

Raspberry Mousse / Chocolate Crèmeux



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

|

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

|

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

Flagolets / Osetra Caviar / Dill Beurre Blanc

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

Olivier Leflaive, Puligny-Montrachet, France, 2020

|

COCOA NIB CRUSTED VENISON RACK

Cippolinis / 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

|

CHOCOLATE DOME

Raspberry Mousse / Chocolate Crèmeux / Raspberry Gel

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