



## 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**

Flagolets / 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**

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*

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#### **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