



2 | 14 | 23

\$105 per person for food | \$50 per person for wine

1st Course
Scallop Crudo

green papaya, mint, basil, fresno pepper, passion fruit nam pla
Jean-Jacques Auchere Sancerre, Loire Valley, France 2020

Marinated Beets

citrus, endive marmalade, banyuls vinegar, fennel, goat cheese
Col de Salici Extra Dry Prosecco Superiore Veneto, Italy 2020

Miyazaki Wagyu Tartare

cured foie gras, brioche, crispy potato, classic accompaniments
*Inspiration 1818 by Billecart-Salmon Champagne Brut
Mareuil-sir-äy, France NV*



2nd Course
Roasted Fluke

prawn dumpling, hot & sour egg drop broth
Do Ferreiro Albarino Rias Baixas, Spain 2021

Campanelle Pasta

black truffle, brussels sprouts, brillat-savarin
Beni di Batasiolo Barolo Piedmont, Italy 2017

Pork Rib Crépinette

shishito, duck fat tortilla, rosé mole
*Chateau Marjosse Anthologie de Marjosse 'Cuvee Ortolan'
Cabernet Franc vin de France 2019*



3rd Course
Miso Glazed Short Rib

maitake, burnt carrot, sunchoke, maple red wine
J. Lohr Pure Paso Proprietary Red Paso Robles, CA 2018

Coal Roasted Lamb Chop

Lebanese couscous, lamb shank, caper, apricot, saffron muhammara
Calera by Duckhorn Pinot Noir central coast, CA 2018

Smoked Trumpet Mushrooms

sweet potato pave, mustard green croquette, malbec bbq
Maison Jaffelin Bourgogne Aligote Burgundy, France 2020



4th Course
Flourless Chocolate Torte

rum crèmeux, banana, coconut crisp, macadamia butterscotch
Warre's Otima 20 Year Old Tawny Port, Portugal

Strawberry Tart

meyer lemon custard, tahini, sumac meringue
Chateau Laribotte Sauternes France 2018

Tasting of Triple Crème Cheeses

truffle honey, fig, grape, quince, pistachio toasts
Lini 910 Labrusca Lambrusco Rosso Emilia-Romagna, Italy NV

