

A haven

CRAFTED. CULTURED. CELLARED.

*Trimbach Pinot Blanc 2016,
Alsace, FR*

Hamachi Sashimi

spicy palm heart salad, mint, passion fruit sauce

*Maison Champy Premier Cru
Burgundy 2015, Beaune, FR*

Seared Snapper

english peas, leeks, lobster, vanilla butter

*Guidobono 'Le Coste di Monforte'
Barolo, Piemonte, IT*

Black Pepper Capellini

*perigord truffles, egg, oyster mushroom,
miso parmesan cream*

*Ridge Estate Cabernet Sauvignon,
Santa Cruz Mountains, CA*

Coal Grilled Lamb Chop

carrot, sunchoke, shallot, red wine jus

Warre's Otima 20yr Tawny Porto

Valrhona Layer Cake

*dark chocolate ganache, caramelia mousse, fig,
sesame caramel*

These dishes are subject to change, as our menu changes seasonally