

LET THE CHEF DECIDE

SPRING 2017

\$140 PER TWO GUESTS

OPTIONAL BEVERAGE PAIRINGS *\$35 PER PERSON

1ST COURSE

WAGYU BEEF JERKY. SESAME, SPICY CHILI PRESERVE

Cerveza Er Boqueron Sea Salt Ale, Carpano Bianco

2ND COURSE

BEEF TARTARE. BLACK GARLIC, ASIAN PEAR, PINE NUTS, GOLDEN RAISINS

Gessami, Gramona, Penedes, Spain, 2015

3RD COURSE

ROASTED BEET SALAD. ARUGULA, BURRATA, PUFFED WILD RICE,
GREEN GARLIC-TARRAGON DRESSING

Mezcal, Riesling, Mancino Bianco

4TH COURSE

KING SALMON. ISRAELI COUSCOUS, OLIVES, FENNEL, TOMATOES,
SAFFRON BROTH

Blanco Tequila, Dolce Viognier, Lemon, Fennel Bitters

BUTCHER STEAK. TALLOW POTATOES, MUSHROOMS,
GARLIC-HERB VINAIGRETTE

Tequila, Ruby Port, Dolin Rouge, Spanish Bitters

5TH COURSE

VANILLA CRÈME BRÛLÉE. RHUBARB, EMMER SHORTBREAD

Apolloni Vineyards, Dolce Vino Viognier, Washington, 2013

We make every effort to accommodate dietary restrictions, substitutes we politely decline.

*consuming raw or under cooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.

2% surcharge will be added to each guest check to cover employer mandates.
This is not a gratuity for services provided by employees. Exclusive of sales tax.

20% service charge may be added to parties of 8 or more.