

**SAMPLE MENU. ITEMS ARE SUBJECT TO CHANGE.*

CHEF'S TASTING MENU

FOUR COURSES \$75 PER PERSON

Optional Wine Pairings \$25 per person

1ST COURSE

YELLOWTAIL COLLAR. CUCUMBER, RADISH, PUFFED RICE,
PINEAPPLE VINAIGRETTE.

Ameztoi, Rubentis Rosé, Getariako Txakolina, Spain, 2018

2ND COURSE

ASPARAGUS SOUP. SMOKED BLACK COD, ESPLETTE,
TARRAGON, CULTURED CREAM.

Schloss Gobelsburg, Grüner Veltliner, Kamptal, Austria, 2017

3RD COURSE

GRILLED LAMB CHOPS. BLUE CHEESE, MINT, TALLOW POTATOES,
FETA, GARLIC HERB VINAIGRETTE.*

Simpatico Cellars, Malbec, Red Mountain, Washington, 2016

4TH COURSE

ICE BOX CAKE. DARK CHOCOLATE, BING CHERRY SORBET,
TARRAGON CREAM, TOASTED ALMONDS.**

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

1.5% service charge will be added to each guest check and distributed to the kitchen staff.

This is not a gratuity for services provided by employees.

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