

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

## CHEF'S TASTING MENU

FOUR COURSES \$75 PER PERSON  
OPTIONAL WINE PAIRINGS \$25 PER PERSON

### 1<sup>ST</sup> COURSE

RAW GEODUCK. YUZU, ASIAN PEAR, CILANTRO, URFA BIBER\*

### 2<sup>ND</sup> COURSE

SMOKED SCALLOP. CAULIFLOWER, PICKLED MUSHROOM,  
SHERRY RAISINS, LEMON THYME BUTTER

### 3<sup>RD</sup> COURSE

NY STEAK. ROASTED ROOTS, CRISPY SUNCHOKE,  
BLACK TRUMPET MUSHROOMS, TRUFFLE OIL,  
BLACK GARLIC-PORT JUS\*

### 4<sup>TH</sup> COURSE

CHOCOLATE CREMEUX. BLOOD ORANGE, BUDDHA'S HAND,  
PUMPKIN SEED BRITTLE, MALT ICE CREAM

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.