

CHEF'S TASTING MENU

FOUR COURSES \$75 PER PERSON

Optional Wine Pairings \$25 per person

1ST COURSE

HALIBUT CEVICHE. AVOCADO MOUSSE, RADISH, CILANTRO,
PASSIONFRUIT AGUACHILE, SALTINES

Champalou, Chenin Blanc, Vouvray, Loire Valley, France, 2017

2ND COURSE

BONE MARROW. PICKLED MUSHROOMS, JAMON JAM,
AHI AMARILLO VINAIGRETTE

Domaines Schlumberger, Riesling, Les Princes, Abbés, Alsace, France, 2015

3RD COURSE

BEEF CHEEK BOURGUIGNON. CAMPANELLE, ROASTED CIPPOLINI,
BACON, BROWN BUTTER CRUMB

Manoir du Carra, Gamay, Beaujolais-Villages, France, 2017

4TH COURSE

CHAMOMILE CAKE. BLOOD ORANGE, ROASTED WHITE CHOCOLATE,
VANILLA TUILE, ORANGE BLOSSOM ICE CREAM

Lillet Rosé, France, NV

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. **contains nuts.

A 20% service charge will be added to each check. The entirety of this service charge is retained by the company. This service charge helps enable us to offer our valued service team competitive industry compensation, which includes commission on sales and benefits.

We are required by law to collect tax on this service charge.