

CHEF'S TASTING MENU

FOUR COURSES \$60 PER PERSON

Optional Wine Pairings \$25 per person

1ST COURSE

YELLOWTAIL, FENNEL, MIZUNA, AVOCADO MOUSSE,
PICKLED GINGER, LIME, ESLETTE

Domaine de Saint-Just, Crémant de Loire, France, NV

2ND COURSE

KING CRAB BISQUE. CAVIAR, LEMON CREAM, CHERVIL

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

3RD COURSE

HALF RACK OF LAMB. ZAAATAR, ROASTED CARROTS, PISTACHIO,
PICKLED CHERRIES, SMOKED YOGURT

Château de Montfaucon, Grenache Blend, Lirac, Rhône Valley, France, 2014

4TH COURSE

BOUQUET. VIOLET SPONGE, CHAMOMILE GELEE, HONEY BRITTLE,
ROSE CHOCOLATE PETALS, ORANGE BLOSSOM ICE CREAM

Dolin Blanc Vermouth, Chambéry, 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.