

## CURRENT OFFERINGS

PRICE DETERMINED UPON THIRD COURSE SELECTION

### CHOICE OF ONE

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

##### BEETS & YOGURT

GREEK YOGURT | RADISH  
MINT | PISTACHIO | CITRUS | MICRO SALAD

##### CRUDO\*

COCONUT | CILANTRO | FRESNO | POMEGRANATE  
PISTACHIOS | RADISH

##### STEAK TARTARE\*

BRIOCHE | PECORINO | LEMON | CURED EGG YOLK

##### FOIE GRAS\*

CHEFS PREPARATION

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### CHOICE OF ONE

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

##### SEARED DUMPLINGS

WILD MUSHROOMS | PEAS | RAMP OIL

##### ROASTED CAULIFLOWER

ANCHOVIES | BUTTER | SHALLOTS | MINT

##### CHARRED OCTOPUS

POTATO 2 WAYS | IBERICO CHORIZO | CILANTRO

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### CHOICE OF ONE

#### ENTREE

##### WILD MUSHROOM RISOTTO

HYPHA FOODS MUSHROOM MIX | CHIVE |  
VEGETABLE STOCK | PECORINO

##### UIO SCALLOPS\*

GUANCIALE | CAPERS | SWEET POTATO PURÉE  
SWEET POTATO HASH

##### IBERICO PORK CHOP\*

MOLE | PICKLED VEGETABLE SALAD

##### AGED SONOMA VALLEY DUCK\*

HONEY GLAZE | LAVENDER CRUST  
CARROT 2 WAYS

##### PRIME BEEF WELLINGTON\*

WILD MUSHROOM DUXELLE  
PROSCIUTTO | BLACK GARLIC DEMI-GLACE | MUSTARD

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## ADD-ONS

### 40Z WINE PAIRING

#### ROYAL OSETRA CAVIAR\*

ENJOY THROUGHOUT YOUR MEAL

#### SEASONAL TRUFFLES MKT

PER GRAM

#### WAGYU\*

PEPPER CORN SAUCE | POLENTA | CARAMELIZED ONION

**À LA CARTE MENU AVAILABLE BY REQUEST**