

Anhelo

1ST COURSE

CHOICE OF ONE

BEET'S & YOGURT

GOAT CHEESE | GREEK YOGURT | RADISH
MINT | TOASTED PISTACHIO | PEPPER | ORANGE
BOLLICINI BRUT, PROSECCO, ITALY

CRUDO

HAMACHI | ORANGE SEGMENTS | CHIVES
RADISH | LECHE DE TIGRE | CRISPY GINGER
PICKLED ONION
2019 CHATEAU GUIRAUD, G. SEC, BORDEAUX, FR

FOIE GRAS TORCHON*

HUCKLEBERRY JAM | TOASTED BRIOCHE
+10
2019 CHATEAU GUIRAUD, SAUTERNES, BORDEAUX, FR

2ND COURSE

CHOICE OF ONE

RICOTTA DUMPLINGS

BLACK PEPPER SAUCE
2018 SIMONNET-FEBVRE, VAILLONS, CHABLIS 1ER CRU,
BURGUNDY, FRANCE

ROASTED CAULIFLOWER

ANCHOVIES | ALMONDS | MINT
PEPPER FLAKES | ONION | GARLIC
2015 JOH. JOS. PRÜM, WEHLENER SONNENUHR SPÄTLESE,
GERMANY

SOFT SHELL CRAB

COCONUT GREEN SALSA | CREMA | MINT
FENNEL | JALAPEÑO
+4
2018 SIMONNET-FEBVRE, VAILLONS, CHABLIS 1ER CRU,
BURGUNDY, FRANCE

3RD COURSE

HOKKAIDO SCALLOPS* 62

SMOKED BACON | CAPERS | SWEET POTATO PURÉE
SWEET POTATO HASH
2017 PATZ & HALL, DUTTON RANCH, RUSSIAN RIVER VALLEY,
SONOMA, CALIFORNIA

KING SALMON* 60

SMOKED CORN RELISH | GREEN ONION
2019 OLIVIER LEFLAIVE, CUVÉE MARGOT, BOURGOGNE,
BURGUNDY, FRANCE

DUCK BREAST* 76

HUDSON VALLEY | HONEY GASTRIQUE | ROASTED
CARROTS | CARROT PURÉE | HAZELNUTS
2019 DOMAINE ROGER PERRIN, LAS GALETES DE LA BERTHAUDE,
CHÂTEAUNEUF-DU-PAPE

BEEF WELLINGTON* 100

PRIME FILET MIGNON | WILD MUSHROOMS
PROSCIUTTO | DEMI-GLACE
LIMITED AVAILABILITY
2015 CHÂTEAU DE SAINT-PEY, ST. ÉMILION GRAND CRU,
BORDEAUX, FRANCE

72 HOUR SHORT RIB* 85

MAITAKE MUSHROOM | CAULIFLOWER PURÉE
DEMI-GLACE | CRISPY ONION | HORSERADISH
2018 BIBI GRAETZ, GRILLI CABERNET, MERLOT, SYRAH, TOSCANA,
ITALY

4 OZ WINE PAIRING 70

DESSERT

VANILLA SOUFFLÉ 15

VANILLA BEAN

SEMIFREDDO 10

CITRUS | BERRIES | PISTACHIOS | MINT

CHOCOLATE MOUSSE 8

CANDIED HAZELNUT | CARAMEL TUILE

CHEFS OFFERINGS

ALL GUESTS MUST PARTICIPATE

TASTING MENU 150

CHEFS FAVORITES FROM AROUND THE MENU

WINE PAIRING* 2OZ/3OZ

CHEFS CHOICE* 95/130
BMF SELECTION** 150/225

WE ARE PROUD TO SUPPORT LOCAL FARMS, RANCHES &
SUSTAINABLE PRACTICES. THESE ITEMS MAYBE SERVED RAW OR
UNDERCOOKED * CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS *

20% AUTOMATIC GRATUITY ON ALL PARTIES OF 6 OR MORE