

CHEFS TASTING

195

CRUDO*

LEMONGRASS | PONZU | CITRUS
SMOKED OLIVE OIL | FRESNO PEPPERS
MICRO CILANTRO | SESAME SEEDS

AGNOLOTTI

CORN SAUCE | ROASTED CORN | 3 CHEESE BLEND

SCALLOP*

SWEET POTATO HASH | SWEET POTATO PUREE
CAPERS | CHIVES | SMOKED BACON

CHAWANMUSHI

CHIVE | CARAMELIZED ONION
BRIOCHE CROUTON | 6-MONTH-OLD MANCHEGO

RISOTTO

WILD MUSHROOMS | PECORINO
CHIVES

DRY AGED DUCK*

CARROT PUREE | MICRO CARROTS
ARIZONA PINECONE SYRUP

COFFEE RUBBED VENISON*

CAULIFLOWER PUREE | WILD MUSHROOMS
ESPRESSO DEMI GLAZE | CRISPY ONION

STRAWBERRIES & CREAM

PRESERVED BERRIES | BERRY LIQUOR
PICKLED CELERY | BUTTER MILK PANNA COTTA
VANILLA ICE CREAM | TUILE

SPLURGE WORTHY ADD-ONS

FRESH TRUFFLES

BLACK TRUFFLES **MKT**

CAVIAR SERVICE* (1 OZ)

BLINI | CHIVES | EGG
CRÉME FRAÎCHE | SHALLOTS

KRISTAL **172**

SNOW CRAB & CAVIAR*

DASHI | LEMON FROTH | BROWN BUTTER
CAVIAR

62

A5 MIYAZAKI WAGYU*

CHEFS PREPARATION
MKT

PAIRINGS

NON-ALCOHOLIC PAIRING 175
CHEF'S WINE PAIRING 350
SOMMELIER WINE PAIRING 750