

TONIGHT’S OFFERINGS

PRICE DETERMINED UPON FOURTH COURSE SELECTION

CHOICE OF COLD 1ST COURSE

HAMACHI CRUDO*

APPLE | FRESNO PEPPERS
CHARRED CUCUMBER | ROE | CHIVE OIL
GINGER | CILANTRO | STRAWBERRY | CITRUS

PUMPKIN SOUP

GRILLED PUMPKIN | TOASTED PUMPKIN SEEDS
FETA CHEESE | CHIVES

IBERICO HAM +12

IBERICO FROTH | CHIVE OIL
PINE NUTS | CANTALOUPE | RED PEPPER JAM
OVEN ROASTED CHERRY TOMATO

CHOICE OF HOT 2ND COURSE

SCALLOP*

SWEET CORN FOAM | BURNT CORN POWDER
GREEN ONION | RADISH | CHIVE | CHILI CRISP

CROQUETTE

CONFIT DUCK | BLACK GARLIC
POTATO | ROASTED VEGETABLES

CRAB & CAVIAR* +35

CHAWANMUSHI | BUTTER POACHED CRAB
DASHI | LEMON | BROWN BUTTER | CHIVE

CHOICE OF PASTA 3RD COURSE

CAPPELLETTI

CARAMELIZED ONION | 3 CHEESE BLEND
MUSHROOM | BROWN BUTTER | PEARL ONION

CARBONARA

EGG YOLK EMULSION | TOASTED BLACK PEPPER
HOUSE CURED GUANCIALE

AGNOLOTTI

CARAMELIZED PUMPKIN | PECORINO | FRIED SAGE
BROWN BUTTER | HAZELNUTS | AGED BALSAMIC

CHOICE OF ENTRÉE

RISOTTO 100

PESTO | BURRATA | CARAMELIZED SOURDOUGH
PEPPERONI | BASIL | TOMATO | PEPPERONI

GRILLED OCEAN TROUT * 140

KOHLRABI | SMOKED ROE | CHIVE OIL
CHARRED ONION VELOUTÉ

HALIBUT* 175

BUTTER SAUCE | ENGLISH PEAS
SMOKED TROUT ROE | CHIVE OIL

DUCK BREAST* 140

CARROT PUREE | MICRO CARROTS
ARIZONA PINECONE SYRUP | CHAMOMILE

EYE OF RIBEYE * 160

ROASTED CAULIFLOWER PUREE | CHARRED ONION
CRISPY ONION | GRILLED MUSHROOMS
PEPPER CORN SAUCE

WELLINGTON* 180

DRY AGED PRIME TENDERLOIN
WILD MUSHROOM DUXELLE | PROSCIUTTO
DIJON | SPINACH | DEMI GLAZE

LIMITED AVAILABILITY

4 COURSE MENU PAIRINGS

NON-ALCOHOLIC PAIRING 75
CHEF’S WINE PAIRING 150
SOMMELIER WINE PAIRING 350



SIGNATURE 8 COURSE
CHEFS TASTING MENU

CHEFS FAVORITE’S FROM AROUND THE MENU
ALL GUESTS MUST PARTICIPATE

195

PAIRINGS

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

SPLURGE WORTHY
MENU ADD-ONS

FRESH TRUFFLES
MKT

CAVIAR SERVICE* (1 OZ)

ROASTED BANANA PANCAKES | CHIVES | EGG
CRÉME FRAÎCHE | SHALLOTS | CRISPY CHICKEN SKIN

OSSETRA GOLD 172

ASSIETTE DE FROMAGE* 32

ASSORTMENT OF CHEESE & ACCOMPANIMENTS

FOIE GRAS* 42

PERSIMMONS | PISTACHIO

A5 MIYAZAKI WAGYU 110

EGG YOLK DIP | GRILLED OVER CHARCOAL