



Ten Year Anniversary Tasting Menu

AUGUST 19, 2017

SALMON GRAVLAX
SALT ROASTED BEETS AND CALVISIUS CAVIAR

Bocelli Prosecco, Veneto NV

FANNY BAY OYSTER ROCKEFELLER,
CREAMED SPINACH, SMOKED BACON AND GRUYÈRE

PIERCE FAMILY FARMS HEIRLOOM TOMATOES,
BURRATA, SOUR GHERKINS AND BASIL

Loveblock Sauvignon Blanc, Marlborough, New Zealand 2016

CHILLED FOIE GRAS,
GOLDBUD FARMS PLUOT AND CARAMELIZED MILK SOLIDS

Château de Campuget, Rosé, Costières de Nîmes, Rhône 2016

MAINE LOBSTER PARFAIT,
CREAMED CORN AND PICKLED CHANTERELLES

Maison L'Envoyé Chardonnay, Bourgogne Blanc 2013

GUINEA HEN TORTELLONI,
SHAVED AUSTRALIAN TRUFFLE AND POULTRY JUS

Blindfold by The Prisoner, White Blend, California. 2015

VEAL SWEETBREADS "PARMESAN",
STEWED CHERRY TOMATOES AND PARMESAN CREAM

Wind Racer, Anderson Valley 2012

BRANDT FARMS RIB EYE STEAK,
BONE MARROW, ALLIUMS AND BORDELAISE

Round Pond Hilt and Kin' Cabernet Sauvignon, Napa Valley 2015

CUCUMBER SORBET,
ROASTED NECTARINES AND COCONUT-BASIL SHORTBREAD

HUMBOLDT FOG GOAT CHEESE,
PICKLED PEACHES, HONEYCOMB AND LAVASH

Lucien Albrecht, Cremant d'Alsace Rose NV

CHOCOLATE-PLUM OPERA TORTE,
HAZELNUT PRALINE, ELEPHANT HEART PLUM AND RASPBERRY SORBET

Lustau, Pedro Ximenez "Murillo", Spain NV

\$100 Per Person

\$50 Wine Pairing