



## Chefs Tasting Menu

ARPÈGE EGG,  
MUSHROOM CUSTARD, MAPLE SYRUP AND BURGUNDY TRUFFLE

*Bocelli, Prosecco, Veneto NV*

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SEARED DAYBOAT SCALLOP,  
RED KURI SQUASH, PINE NUTS AND CHILE NEGRO

*Dominique Roger, Sauvignon Blanc, Sancerre 2017*

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ROASTED VEAL SWEETBREADS,  
ITALIAN CHESTNUTS AND CHANTERELLES,  
MARSALA JUS

*Melville, Pinot Noir, Santa Rita Hills 2014*

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GRILLED WAGYU EYE OF RIB,  
FRENCH FINGERLING POTATO, PARMESAN AND BACON,  
BORDELAISE

*Hierogram, Cabernet Sauvignon, Napa Valley 2015*

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BOURBON PECAN TART,  
SPICED POMEGRANITE, DULCE GANACHE AND POMANDER APPLES

*Malvasia, 'Birbet' Brachetto, Piedmont, Italy NV*

*\$90 per Guest*

*Wine Pairing, \$40 per Guest*

*Prepared for the entire table - Substitutions politely declined*