



Chefs Tasting Menu

HAWAIIAN TUNA,
COMPRESSED BEETS AND MEYER LEMON

Loveblock Sauvignon Blanc, Marlborough, New Zealand 2016

CHILLED HUDSON VALLEY FOIE GRAS,
LOCAL BLOOD ORANGE MARMALADE AND ROASTED PISTACHIO

Dr. Loosen Riesling, Blue Slate, Mosel, Germany 2016

ROASTED SONOMA DUCK BREAST,
NANTES CARROTS, ENGLISH PEAS AND MADIERA JUS

Sandhi Pinot Noir, Santa Barbara County 2016

DUO OF BEEF,
ALMOND WOOD GRILLED NEW YORK AND SLOW ROASTED SHORT RIB,
POMMES PURÉES AND BORDELAISE

W.M. Harrison Cabernet Franc, Rutherford, Napa Valley 2012

ORANGE BLOSSOM HONEY SEMIFREDDO,
FLOWER FARM CITRUS, PEPPERCORN MERINGUES,
LEMON-OLIVE OIL SORBET

Cascinetta Vietti Moscato D'Asti, Italy 2016

\$80 per Guest

Wine Pairing \$40 per Guest

Prepared for the entire table - Substitutions politely declined