



Chefs Tasting Menu

CHILLED WHITE CORN PUDDING,
PICKLED CHANTERELLES, PINE NUTS AND BURNT CHILI OIL

Avancia, Cuvée de O, Godello, Valdeorras 2015

MAINE LOBSTER,
MANGO, AVOCADO AND LIME VINAIGRETTE

Cambria, Viognier, Tefusquet Vineyard, Santa Maria Valley 2015

PARMESAN RISOTTO,
SUMMER TRUFFLE AND SAUCE AMÉRICANE

Maison L'Envoyé, Bourgogne Blanc, Burgundy 2013

ALMOND WOOD GRILLED NEW YORK,
BONE MARROW AND POMMES DAUPHINES,
PORCINI MUSHROOM JUS

Fortress, Cabernet Sauvignon, Sonoma County 2013

SWEET PEA BAVARIAN,
PISTACHIO-WHITE CHOCOLATE CRUMBLE,
ROASTED STRAWBERRIES AND CUCUMBER SORBET

Vielli Cascinette, Moscato D'Asti, Italy 2014

\$80 per Guest

Wine Pairing, \$40 per Guest

Prepared for the entire table - Substitutions politely declined