



Chefs Tasting Menu

CHILLED PARMESAN SFORMATO,
GREEN ALMOND AND BURNT LEMON

Vila Nova, Vinho Verde DOC, Portugal 2015

ROASTED HALIBUT CHEEK,
ENGLISH PEAS, WILD RAMPS AND WHITE SOY

Maison L'Envoyé, Bourgogne Blanc, Burgundy 2013

CRISPY VEAL SWEETBREADS,
TRUMPET MUSHROOMS, FAVA BEANS, SMOKED SCAMORZA,
MARSALA JUS

Valley, Pinot Noir, Arroyo Grande 2014

ALMOND WOOD GRILLED RIBEYE,
YOSEMITE MORELS AND SPRING ONIONS,
BLACK GARLIC JUS

Seghesio, Barbera, Alexander Valley 2012

LEMONGRASS CRÉMEUX,
PUFFED FARRO AND OLIVE OIL PUDDING,
BUTTERMILK-LIME SHERBET

Vietti Cascinette, Moscato D'Asti, Italy 2014

\$80 per Guest

Wine Pairing, \$40 per Guest

Prepared for the entire table - Substitutions politely declined