



## Chefs Tasting Menu

CHILLED SUNCHOKE PUDDING,  
HAWAIIAN HEARTS OF PALM AND PRESERVED LEMON

*Gobelsburg Grüner Veltliner, Kamptal, Austria. 2016*

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CRISPY SOFT SHELL CRAB,  
PICKLED RAMPS, CALIFORNIA AVOCADO AND WHITE SOY

*Pine Ridge Vineyards Chardonnay, Carneros, Napa Valley 2014*

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GREEN GARLIC FARROTTO,  
HUDSON VALLEY FOIE GRAS, FAVA BEANS AND SUMMER TRUFFLE

*Sandhi Pinor Noir, Santa Barbara County 2015*

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ALMOND WOOD GRILLED NEW YORK,  
CREAMED ENGLISH PEAS AND MOREL MUSHROOMS,  
RED WINE JUS

*Hierogram Cabernet Sauvignon, Alexander Valley 2014*

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NANTES CARROT AND RED BEET CAKE,  
HIBISCUS, LOCAL KIWI AND BURNT MERINGUES,  
BERRY CHEESECAKE GELATO

*Chateau Laribotte Sauternes, Sauternes 2011*

*\$80 per Guest*

*Wine Pairing, \$40 per Guest*

*Prepared for the entire table - Substitutions politely declined*