



Chefs Tasting Menu

HAMACHI CRUDO,
SUMMER MELONS, TOMATO AND VERBENA
L'Ecole No. 41, Semillon, Columbia Valley 2014

SWEET CORN PUDDING,
BLACK TRUFFLE AND CRUSTACEAN CREMA
La Chablisienne, Chablis, La Pierrelee, Burgundy 2015

SONOMA DUCK CONFIT,
HUDSON VALLEY FOIE GRAS AND GOLD BUD NECTARINE
Windracer, Pinot Noir, Anderson Valley 2013

DUO OF BEEF,
POMMES DAUPHINES AND MOREL MUSHROOMS,
RED WINE JUS
Vermillion, Red Blend, California. 2015

GOLD BUD FARMS STONEFRUIT MILLE-FEUILLE,
PEACH CURD BAVARIAN AND CHANTILLY,
ORANGE BLOSSOM WATER GELATO
Cascinetta Vietti, Moscato D' Asti, Piedmont 2014

\$80 per Guest

Wine Pairing, \$40 per Guest

Prepared for the entire table - Substitutions politely declined