



Chefs Tasting Menu

CRUDO OF KAMPACHI,
SESAME, AGED SOY AND YUZU

Bocelli, Prosecco, Veneto NV

ROASTED BLACK BASS,
LOCAL RED SUNCHOKES AND MEYER LEMON

Denica Sauvignon Blanc, Ronco del Cerò, Collio, Italy 2016

BALLOTINE OF CHICKEN AND BLACK TRUFFLE,
POMMES PURÉES AND SAUCE PÉRIGORD

I Custodi Pistus Nerello, Etna Rosso, DOC 2015

ALMOND WOOD GRILLED BRANDT FARMS PRIME STRIPLOIN,
CHARRED BROCCOLI AND CELERY ROOT,
BONE MARROW JUS

Dry Creek The Marinei Red Wine, Sonoma County 2013

CRANBERRY-WHITE CHOCOLATE CRÉMEUX,
SUGARED ALMONDS AND ROSEMARY SHORTBREAD,
WHITE CHOCOLATE SORBET

Chateau Laribotte, Sauternes 2011

\$80 per Guest

Wine Pairing, \$40 per Guest

Prepared for the entire table - Substitutions politely declined