



Chefs Tasting Menu

PASSMORE RANCH CAVIAR,
CHILLED AZOLLA FARMS SUNCHOKE PUDDING

Bocelli Prosecco, Veneto, Italy NV

MAINE LOBSTER VELOUTÉ,
COCONUT, CAULIFLOWER AND VADOUVAN

Domaine de Montine, Grignan-Les-Adhemars Blanc, Rhone 2016

SEARED DAYBOAT SCALLOP,
POTATO RISOTTO AND SLOW ROASTED SHORT RIB,
BORDELAISE

Frank Family, Chardonnay, Carneros 2016

ALMOND WOOD GRILLED PRIME STRIPLOIN,
CREAMED BROCCOLI, POMMES SARLADAISES AND SAUCE PÉRIGUEUX

Hierogram, Cabernet Sauvignon, Napa Valley 2014

PLACERGROWN MANDARIN GATEAU,
ALMOND JOCONDE, VALRHONA ILLANKA CHOCOLATE MOUSSE,
SPICED MANDARIN SORBET

Cascinetta Vietti, Moscato d'Asti 2017

\$90 per Guest

Wine Pairing, \$40 per Guest

Prepared for the entire table - Substitutions politely declined