



# Chefs Tasting Menu

FEBRUARY 2024

## AMUSE BOUCHE

*Brut Rosé, Victorine de Chastenay Crémant de Bourgogne, Burgundy France N°1*

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CHILLED DUNGENESS CRAB,  
SUNCHOKE, YUZU AND DASHI GELÉE

*Chardonnay, Hendry Barrel Fermented, Napa Valley 2021*

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TRUFFLE CUSTARD,  
BLACK TRUMPET MUSHROOMS AND PERIGORD TRUFFLE

*Nebbiolo, Tenuta Scerscé 'Nettare' Rosso di Valtellina, Lombardia Italy 2021*

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CORIANDER CRUSTED DUCK BREAST,  
FOIE GRAS, CHARRED CABBAGE AND HUCKLEBERRY

*Pinot Noir, Chateau de Marsannay, Cote d'Or, Burgundy France 2020*

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ALMOND WOOD GRILLED FILET MIGNON,  
POMMES DAUPHINES AND BORDELAISE

*Cabernet Sauvignon, Julian Fayard, Hawks Private Reserve, Napa Valley 2021*

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BAKED ALASKA,  
GUAVA CURD AND PASSION FRUIT GELATO

*Moscato di Asti, Ceretto Santo Stefano, Piedmonte Italy 2021*

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MIGNARDISES

*\$165 per Guest*

*Optional Wine Pairing \$105 per Guest*

*Prepared for the entire table - Substitutions politely declined*