



# Chefs Tasting Menu

APRIL 2024

## AMUSE BOUCHE

*Brut Rosé, Victorine de Chastenay Crémant de Bourgogne, Burgundy France NV*

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## HAWAIIAN KAMPACHI,

CALIFORNIA AVOCADO, RHUBARB AND WHITE SOY

*Riesling, Joh. Jos. Prüm, Wehlener Sonnenuhr Kabinett, Mosel Germany 2018*

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## RED SNAPPER,

WILD RAMPS, BUTTERED RADISHES AND SAUCE SUPRÊME

*Chardonnay, Martinelli, Bella Vigna, Sonoma Coast 2018*

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## DUO OF RABBIT,

PROSCIUTTO, ENGLISH PEAS AND MADEIRA

*Pinot Noir, Domaine Besson, Le Grands Prétans 1er Cru, Burgundy France 2022*

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## IMPERIAL WAGYU STRIP LOIN,

TWICE BAKED POTATO AND BORDELAISE

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

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## RHUBARB TARTELETTE,

RASPBERRY CRÈME PÂTISSÈRIE AND VANILLA SHORTBREAD

*Chinato Framboise Rosé Cocktail*

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## MIGNARDISES

*\$165 per Guest*

*Optional Wine Pairing \$105 per Guest*

*Prepared for the entire table - Substitutions politely declined*