



Chefs Tasting Menu

October 2024

Hors d'Oeuvres

Shigoku Oyster, Ponzu

Brown Butter Cone, Goat Cheese Mousse, Salt Roasted Beets

Lobster Bisque

Sparkling Wine, Schramsberg, Brut Rosé, North Coast 2020



Maine Lobster Salad,

Sunchoke, Yuzu and Black Truffle

Verdicchio, Pievalta, 'Tre Ripe' Verdicchio dei Castelli di Jesi, Le Marche, Italy 2020

Seared Hokkaido Scallop,

Kaluga Caviar and Champagne Beurre Fondue

Chardonnay, Domaine Vocoret & Fils, Vaillons 1er Cru, Chablis, Burgundy, France 2022

Marsala Braised Pork Cheeks,

Braeburn Apples and Charred Onion Jus

Sangiovese, Bucciarelli of Castellina, Chianti, Toscana, Italy 2016

Grilled Imperial Wagyu Reserve Striploin,

Matsutake Mushrooms and Bone Marrow Jus

Cabernet Sauvignon, Shafer Vineyards TD-9, Napa Valley 2022

Chai Spice Pumpkin Entremet,

Candied Pecans, Vanilla Shortbread and Apple Butter

Cream Sherry, Gonzalez Byass, Matusalem 30yr VORS, Jerez de la Frontera, Spain

\$165 per Guest

Optional Wine Pairing \$115 per Guest

Zero-Proof Pairings Available upon Request \$45 per Guest

prepared for the entire table - substitutions politely declined

available nightly until one hour prior to close