



Chefs Tasting Menu

January 2025

Hors d'Oeuvres

Shigoku Oyster, Cilantro, Lime
Steak Tartare, Brown Butter Cone
Kaluga Caviar, Crème Fraîche

Sparkling Wine, Victorine de Chastenay, Crémant de Bourgogne Brut Rosé, France NV



Hokkaido Scallop Crudo,
Preserved Yuzu, Celery, Ponzu
Riesling, Friedrich-Wilhelm-Gymnasium, 'Fritz Willi', Mosel, Germany 2021

Salsify Velouté,
Butter Poached Maine Lobster and Preserved Lemon
Chardonnay, Wayfarer 'WF2', Fort Ross-Seaview, Sonoma County 2021

Handmade Tagliarini,
Sea Urchin Butter and Dungeness Crab
Aligoté, Joseph Colin 'Les Jardins de la Côte', Bourgogne, France 2022

Almond Wood Grilled Filet Mignon,
Black Trumpet Mushrooms and Sauce Périgueux
Sangiovese, Poggio San Polo, Brunello di Montalcino, Toscana, Italy 2018

Vanilla Bean Crème Brulée,
Dark Chocolate Crèmeux, Phyllo and Mandarin Marmalade
Sauternes, Le Tertre du Bosquet, France 2020

\$165 per Guest

Optional Wine Pairing \$95 per Guest

*prepared for the entire table - substitutions politely declined
available nightly until one hour prior to close*