



Chefs Tasting Menu

February 2025

Hors d'Oeuvres

Shrimp Toast, Cilantro, Lemongrass

Foie Gras, Port Gelée

Kaluga Caviar Tartlet

Chenin Blanc, Domaine Pichot, Vouvray 'Le Peu de la Moriette', France 2009



Dungeness Crab,

Avocado, Sunchoke, Grapefruit

Sauvignon Blanc, Clos Henri 'Otira' Glacial Stones, Marlborough, New Zealand 2022

Robiola Risotto,

Black Trumpet Mushrooms and Green Garlic

Sangiovese, Mocali, Rosso di Montalcino DOCG, Toscana, Italy 2019

Bluefin Tuna,

Slow Roasted Short Rib, Pomme Pavé, Red Wine Jus

Pinot Noir, Littorai 'Wendling Block E', Anderson Valley 2022

Porcini Crusted Venison,

Rutabaga, Black Olive, Cocoa Nib

Merlot, Melka Estates 'Mekerra', Knights Valley 2018

Brûléed Grapefruit Tartlet,

Brown Sugar Shortbread, Vanilla Pastry Cream

Vignaioli di Santo Stefano, Ceretto Moscato d'Asti DOCG 2021

\$165 per Guest

Optional Wine Pairing \$115 per Guest

prepared for the entire table - substitutions politely declined

available nightly until one hour prior to close