



Chefs Tasting Menu

March 2025

Hors d'Oeuvres

Shigoku Oyster, White Soy
Kaluga Caviar, Smoked Salmon Mousse
Victorine de Chastenay, Brut, Crémant de Bourgogne NV

Artichoke Pudding, Burnt Lemon
Sauvignon Blanc, Pascal Jolivet 'Attitude', Sancerre, France 2021



Scallop Aguachile,
Coconut, Lime, Pickled Rhubarb
Riesling, Friedrich-Wilhelm-Gymnasium 'Schiefer', Mosel, Germany 2018

Grilled Octopus,
Spanish Chorizo, Golden Potato, Green Garlic
Xinomavro-Negoska, Domaine Tatsis 'Goumenissa', Macedonia, Greece 2009

Coriander Crusted Duck Breast,
Salt Roasted Beets and Banyules Gastique
Pinot Noir, Domaine Besson Givry 'Les Grands Pretans' 1er Cru, Burgundy 2022

Almond Wood Grilled Filet,
Foie Gras and Cipollini Onion Jus
Cabernet Sauvignon, Ulysses, Oakville, Napa Valley 2015

Hibiscus Entremet,
Buttermilk Panna Cotta, Matcha Shortbread
Game, Set and Matcha

\$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*