



Chefs Tasting Menu

April 2025

Hors d'Oeuvres

Shigoku Oyster, Rhubarb
Yellowfin Tuna Tostada, Avocado

Arpège Egg,
Kaluga Caviar, Meyer Lemon Crema
Victorine de Chastenay, Brut Rosé, Crémant de Bourgogne, France NV



Spring Vegetable Tartlette,
Robiola, English Peas, Asparagus
Rhône White Blend, Domaine de Cristia, Châteauneuf-du-Pape, France 2021

Butter Poached Lobster,
Creamy Sushi Rice, Wild Ramps, Sauce Américaine
Chardonnay, DuMol 'Wester Reach', Russian River Valley 2022

Truffled Chicken Ballotine,
English Peas, Carrot Pearls, Madeira Jus
Nebbiolo, Produttori del Barbaresco 'Asili', Piemonte, Italy 2019

Duo of Dixon Lamb,
Grilled Loin, Crépinette, Nettles, Red Wine Jus
Syrah, Peay 'Les Titans', Sonoma Coast 2020

Ube Tres Leches Cake,
Vanilla Chantilly Cream, Coconut Streusel, Honeycomb Candy
Sandeman 30 Year Tawny Porto

\$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*