



# Chefs Tasting Menu

May 2025

## *Hors d'Oeuvres*

Foie Gras Macaron, Rhubarb  
Kaluga Caviar, Brandade Croquette

Hand Cut Steak Tartare,  
Truffle Crema, Kennebec Chips

*Muscat de Alexandria, Donnafugata Ben Ryé Passito de Pantelleria, Sicilia, Italy NV*  
*Victorine de Chastenay, Brut Rosé, Crémant de Bourgogne, France NV*



Tahitian Yellowfin Tuna Aguachile,  
Fresno Chili, Avocado, Cilantro  
*Kerner, Abbazia di Novacella, Trentino-Alto Adige, Italy 2024*

Roasted Black Cod,  
Miso, English Peas, Preserved Lemon, Basil  
*Chardonnay, Mt. Beautiful, North Canterbury, New Zealand 2018*

Raviolo Doppio,  
Duck Confit, Spring Alliums, Morel Mushrooms  
*Gamay, Château de la Chaize, Brouilly 'La Chaize' Monopole, Beaujolais, France 2022*

Almond Wood Grilled Filet Mignon,  
Potato Rösti, Wild Ramps, Foie Gras  
*Cabernet Sauvignon, Heitz Cellars C-91, St. Helena, Napa Valley 2018*

Springtime Pavlova,  
Lemon Curd, Blueberry Cream, Lavender Meringue  
*Disznókő Tokaji Aszú 5 Puttonyos, Hungary 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*