



Chefs Tasting Menu

February 2026

Hors d'Oeuvres

Riesling, Dr. Bürklin-Wolf 'Hommage à Luise', Pfalz, Germany 2024



Sunchoke Panna Cotta,

Crème Fraîche and Kaluga Caviar

Muscadet, Marc Brédif 'Royal Oyster' Sèvre-et-Maine Sur Lie, Loire, France 2022



Local Black Cod,

Buttered Leeks and Citrus Broth

Chardonnay, Domaine Pierre Girardin 'Éclat de Calcaire' Bourgogne, France 2023



Roasted Veal Sweetbreads,

Green Garlic Risotto and Black Truffle

Nebbiolo, Poderi Luigi Einaudi 'Bussia' Barolo DOCG, Piemonte, Italy 2019



Almond Wood Grilled Filet Mignon,

Creamed Spinach and Bordelaise

Cabernet Sauvignon, Stonestreet, Alexander Valley, Sonoma County 2019



Blood Orange Entremet,

Dark Chocolate Cremeux, Blood Orange Cheesecake

Sauternes, Château Suduiraut 1er Crü Classé, Bordeaux, France 2022



Mignardises

\$165 per Guest

Optional Wine Pairing \$145 per Guest

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