



# *Chefs Tasting Menu*

April 2026

## *Hors d'Oeuvres*

*Sparkling Wine, Avissi, Prosecco DOC, Veneto, Italy NV*



Goat Cheese Sformato,

Chioggia Beet, Rhubarb, Hibiscus

*Sauvignon Blanc, Venica & Venica, Collio DOC Friuli-Venezia Giulia, Italy 2022*



Peruvian Bay Scallops,

Caramelized Pineapple, Red Curry and Black Garlic

*Riesling, Dr. Burklin-Wolf 'Homage á Louise', Pfalz, Germany 2024*



California Halibut,

Pain de Mie, English Peas, Sauce Suprême

*Chardonnay, Mount Eden Vineyards, Santa Cruz Mountains 2021*



Almond Wood Grilled Filet Mignon,

Creamed Spring Onion and Bone Marrow Jus

*Red Blend, Fortunate Son (Hundred Acre) 'The Diplomat', Napa Valley 2021*



Strawberry Basil Pavlova,

Vanilla Bean Chantilly and Macerated Local Strawberries

*Weinlaubenhof Alois Kracher 'Nouvelle Vague' Trockenbeerenauslese, Austria 2020*



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*