



Chefs Tasting Menu

May 2026

Hors d'Oeuvres

Champagne, Taittinger 'Prestige' Brut Rosé, France NV



Kampachi Crudo,

Mango Leche de Tigre, Avocado and Fried Chili

Chenin Blanc, Sauvion Vouvray, Torraine, Loire Valley, France 2024



Roasted Red Snapper,

Pommes Mousseline, Wild Ramps and Preserved Yuzu

Chardonnay, La Chablisienne 'La Sereine' Chablis, Burgundy, France 2022



Green Garlic Risotto,

Braised Shasta Porcini Mushrooms and Truffle

Pinot Noir, Château de Chamirey, Mercurey Rouge, Burgundy, France 2022



Almond Wood Grilled Venison Loin,

Morel Mushrooms, Oregon Huckleberries, Charred Cinnamon Jus

Syrah, Delas Frères, Côte-Rôtie 'Seigneur de Maugiron', Rhône Valley, France 2022



Brandy Snap,

Yuzu Curd, Black Sesame and Local Cherries

Gonzalez Byass 'Anada' Amontillado Sherry, Jerez-Xérès, Spain 1975



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*