



Chefs Tasting Menu

June 2026

Hors d'Oeuvres

It's The About Thyme, Lemon-Thyme-Dill Infused Vodka Accessoires

Artichoke Pudding,

Burnt Lemon and Olive Oil

Riesling, Domaine Schlumberger 'Saering' Grand Crü, Alsace, France 2021

California King Salmon,

White Sweet Corn, Shrimp Mousseline and Sauce Americane

Chardonnay, Senses 'UV-El Diablo', Russian River Valley 2021

Truffled Chicken Ballotine,

Morel Mushrooms, Pommes Purées and Roasted Chicken Jus

Nebbiolo, Michele Chiarlo 'Cerequio' Barolo DOCG, Piemonte, Italy 2020

Almond Wood Grilled Filet Mignon,

English Pea Tartlet, Roasted Garlic and Bordelaise

Cabernet Sauvignon, Mount Eden Vineyards, Santa Cruz Mountains 2019

Huckleberry Profiterole,

Vanilla Bean Gelato, Huckleberry Swirl Cheesecake

Disznókő 1413 Édes Szamorodni Tokaji, Hungary 2021

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