



Chefs Tasting Menu

July 2026

Hors d'Oeuvres

Brut Rosé, Victorine de Chastenay, Crémant de Bourgogne, France NV

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Prawn Toast,

Sesame, Lemongrass, Ginger and Cilantro

Sauvignon Blanc, Bailarin Cellars 'Indian Springs Ranch', Sonoma County 2022

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Brentwood Corn Flan,

Australian Black Truffle, Parmesan Broth

Assyrtiko, Domaine Economou 'Phi', Crete, Greece 2021

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Alaskan Halibut,

Summer Squash, Jimmy Nardello Peppers and Basil

White Blend, Vie di Romans 'Flors di Uis', Friuli-Venezia Giulia, Italy 2022

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Almond Wood Grilled Filet Mignon,

Buttered Potato and Sauce Périgueux

Red Blend, Seña, Aconcagua Valley, Chile 2021

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Dulce de Leche Funnel Cake,

Chocolate Candied Peanut Shell, Vanilla Wafer Crumb and Banana Gelato

Château Suduiraut Premier Cru Classé Sauternes, France 2017

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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