



Chefs Tasting Menu

August 2026

Hors d'Oeuvres

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

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Heirloom Tomato Tartelette,
Stracciatella, Basil and Verbena

Sancerre Rosé, Isabelle Garrault 'Les Grands Monts', Loire Valley, France 2025

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Gently Grilled Hamachi,
Compressed Cantaloupe, Salted Plum, Cilantro and Ponzu
Sauvignon Blanc, Baron de Ladoucette, Pouilly-Fumé, Loire Valley, France 2023

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Smoked Scamorza and Corn Girelle,
Black Truffle, Chanterelles and Short Rib Consommé
Nebbiolo, Produttori del Barbaresco 'Muncagota', Piemonte, Italy 2020

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Imperial Reserve Waygu Striploin,
Shiitake Mushrooms and Ginger Scallion Jus
Cabernet Sauvignon, Baker Canyon, Napa Valley 2023

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Fig and Frangipan Tart,
Vanilla Shortbread, Fig Jam and Burnt Honey Gelato
Dow's 20 Yr Tawny Port, Oporto, Portugal

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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