



Chefs Tasting Menu

September 2026

Hors d'Oeuvres

Potamisi-Assyrtiko, Mastori Aspro, Cyclades PGI, Greece 2023

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Hand Cut Steak Tartare,
Jimmy Nardello Peppers, Dill and Crème Fraîche
Sparkling Wine, Domaine Carneros Brut Rosé, Napa Valley NV

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Maine Lobster Parfait,
Creamed Corn, Chanterelles, Truffle Crema
Chardonnay, Domaine Frantz Chagnoleau 'Pastoral' Pouilly-Fuissé, Mâconnais, France 2024

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Marsala Braised Pork Cheeks,
Roasted Pear, Brown Butter Squash, Charred Cinnamon Jus
Pinot Noir, Bailarin Cellars 'Bacigalupi Vineyard', Russian River Valley 2020

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Almond Wood Grilled Filet Mignon,
Potato Rösti, Creamed Spinach, Bone Marrow Jus
Merlot, Château Lascombes La Côte, Margaux, France 2022

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Crème Caramel,
Vanilla Bean Custard, Marcona Almond Streusel, Honey Tuile
Gonzales Byass 'Matusalem' Oloroso 30yr, Jerez-Xeres, Spain

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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