



CHEF'S TABLE TASTING MENU

Chatham Bluefin Tuna Belly, Yukon Gold Potato and Ossetra Caviar
2017 Sauvignon Blanc, Titus, Napa Valley

Twice Cooked Octopus with Black Sesame Hummus, Olive Green Almond Tapenade,
Grilled Endive and Aleppo Pepper
2013 Chardonnay, Copain, Dupratt Vineyard, Anderson Valley

Tai Snapper with Crayfish "Bouillabaisse", Fennel Duxelle and Squash Blossom Pesto
2015 Auxey-Duresses, Olivier Leflaive

Gnocchi with Chanterelles, Crème Fraîche and Australian Winter Truffles
2010 Nebbiolo, Langhe, Mirafiore

Shio Koji Marinated Quail with Cherries, Mushrooms and Nori Jus
2016 Plavac Mali, Grgić Vina, Pelješac Peninsula, Croatia

Miyazaki Prefecture A4 Wagyu Beef with Fresh Porcini and Lobster Bordelaise
2011 Chateau Musar Rouge, Bekaa Valley, Lebanon

A few of our favorite Cheeses

Raspberry Coconut "Mille Feuille" with Toasted Almond Wafers
2017 Muscat de Saint-Jean de Minervois, Domaine de Barroubio

Textures of Chocolate

Chef's Table Menu.....220 Wine Pairings.....115

To be served properly, tasting menus should be ordered for the entire table
20% service charge, pooled by the entire staff, will be added. Tipping is not expected