

Four Course Tasting Menu

Any 3 Savory Dishes plus Dessert...110
Wine Pairing for 3 Savory Dishes...55
Dessert Wine Pairing...15

Five Course Tasting Menu

Any 4 Savory Dishes plus Dessert...130
Wine Pairing for 4 Savory Dishes...70
Dessert Wine Pairing...15

Decadent Grilled Black Truffle Sandwich

Truffled La Tur Cheese, a full Ounce of Sliced Black Truffle, infused for 48 hours between two slices of Buttered White Bread
(Limited Availability)
Half (Serves 2) - \$60 Whole (Serves 4) - \$120



Spring Garden Salad with Peas and Carrots, Herb Buttermilk dressing
2018 Sauvignon Blanc, Hopkins Ranch, Cep, Russian River Valley

Angus Beef Tenderloin Carpaccio with Smoky Aioli and Grilled King Trumpets
2018 Rosé of Pinot Noir, Hyde Vineyard, HdV, Cameros

Strawberry Gazpacho with Maine Lobster
2017 Riesling Kabinett, Ürziger Würtzgarten, Dr. Hermann, Mosel

Rosti Potato with Ossetra Caviar - \$50 supplement
Champagne Charles Heidsieck, Brut Réserve, Reims



Olive Oil Poached Wild King Salmon with Saffron Nasturtium Sauce, Cucumber and Nectarine
2016 Gavi, Bianco Secco, La Scolca

Poached Alaskan Halibut with Morels and Fava Beans Braised in Vin Jaune
2015 Auxey-Duresses, Olivier Leflaive

Pan Roasted Maryland Soft Shelled Crab with Fregola Sarda and Pesto
2015 Chablis 1^{er} Cru, Vaillons, Simonnet-Febvre

LaToque™



Dry Aged Liberty Duck Breast with Hawaiian Papaya Chutney,
"Ras el Hanout" and Wilted Baby Spinach
2012 Syrah, Red Car, Sonoma Coast

Swiss Chard Agnolotti with Cacio e Pepe
2010 Chianti Colli Senesi Riserva, Terre del Fico
-add fresh Australian Black Winter Truffles - \$45 supplement

Devil's Gulch "Poulet de Bresse" with Ramp and Red Bell Pepper Grits
2015 Barbera D'Alba, "Marun", Matteo Correggia



True Gulf Red Snapper in a Savory Catalan Seafood Stew
with Mussels and Shrimp
2009 Montecillo, Rioja Gran Reserva

Prime New York Strip Loin with Fiscalini Cheddar Pearl Tapioca
2008 Cabernet Sauvignon, Elyse 'Morisoli Vineyard', Rutherford
-with A4 Miyazaki Prefecture Wagyu Beef, 3 ounces - \$75 supplement

Milk Fed Veal Chop for two with its own Jus with
Corn, Chanterelles and Pickled Ramps
2004 Merlot, Seavey, Napa Valley