

## BISTRO'S CHEF TASTING MENU

Menu 95

Wine 50

### SHIGOKU OYSTER

OSSETRA CAVIAR, WARM BUTTER

GRAMERCY CELLARS, PICPOUL, WALLA WALLA VALLEY 2018

### TUNA CARPACCIO

EGGPLANT, LARDO, SUN DRIED TOMATO

FÔNT DU VENT, RHÔNE BLEND, CÔTES DU RHÔNE 2017

### CHESTNUT VELOUTÉ

BAHARAT SPICED ASIAN PEAR, CELERY

### QUENELLE

BISQUE, TARRAGON, KING OYSTER MUSHROOMS

ROSÉ OF SYRAH, JEAN-LUC COLOMBO, PROVENCE 2018

### HALF-SMOKED SALMON

WASABI BEURRE BLANC, ROE, CUCUMBER

### STEAK AU POIVRE

BLACK TRUMPETS, COGNAC DIJON SAUCE, POMMES PURÉE

CASINO MINE RANCH, GRENACHE, AMADOR COUNTY 2017

### NOUGATINE

HONEY LAVENDER ICE CREAM, DRIED STRAWBERRY, KIRSCH CHANTILLY

CASCINA BARRICCHI, SPARKLING MOSCATO ICE WINE, PIEDMONT NV