

CHEF TASTING MENU

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

Menu 95

Wine 50