

# CHEF TASTING MENU

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## *HEIRLOOM TOMATO*

CRANBERRY BEAN, GOOSEBERRY, SUMMER GREENS  
*GRAMERCY CELLARS, PICPOUL, WALLA WALLA VALLEY 2018*



## *OYSTER*

CAVIAR, BUTTER  
*FÔNT DU VENT, RHÔNE BLEND, CÔTES DU RHÔNE 2017*



## *TUNA CARPACCIO*

EGGPLANT, LARDO, SUN DRIED TOMATO



## *CAMPANELLE*

ROASTED RED PEPPER, MASCARPONE, BASIL  
*ROSÉ OF SYRAH, JEAN-LUC COLOMBO, PROVENCE 2017*



## *HALF-SMOKED SALMON*

WASABI BEURRE BLANC, ROE, CUCUMBER



## *PORK BELLY*

NAPA CABBAGE, HOSHIGAKI, NATURAL JUS  
*WIND RACER, PINOT NOIR, RUSSIAN RIVER VALLEY 2012*



## *NOUGATINE*

HONEY LAVENDER ICE CREAM, DRIED STRAWBERRY, KIRSCH CHANTILLY  
*CASCINA BARRICCHI, SPARKLING MOSCATO ICE WINE, PIEDMONT NV*

Menu 95

Wine 50