

SIGNATURE TASTING MENU

PACIFIC STURGEON CAVIAR PARFAIT*

alderwood-smoked salmon, crème fraîche, shallot potato cake
henriot champagne brut rosé, reims, france n.v.

TARTARE OF AHI TUNA*

asian pear, pine nuts, scotch bonnet infused sesame oil
dr. loosen riesling kabinett ‘wehler sonnenuhr’, mosel, germany 2014

PHYLLO-CRUSTED SOLE*

crab brandade, pea sprouts, sauce dijon
champalou vouvray ‘les fondraux’, loire, france 2015

LOBSTER POT PIE

seasonal baby vegetables, brandied-lobster cream
grgich hills chardonnay, napa valley 2013

AMERICAN WAGYU RIBEYE “ROSSINI”*

hudson valley foie gras, pinot noir reduction
joseph Phelps cabernet sauvignon, napa valley 2013
**indulgent: darioush cabernet sauvignon, napa valley 2013 – supplement 18*

SMOKED S'MORE PAVLOVA

cookie butter ganache, graham cracker ice cream
sandeman 20 year tawny port, douro valley, portugal

SPECIALLY PREPARED FOR \$128 PER PERSON
SOMMELIER WINE PAIRING FOR \$88 PER PERSON

*HealthDistrictNotice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.