

CHEF'S TASTING MENU

HOUSE MADE TOFU
OSETRA CAVIAR, UNI, DASHI
cave de ribeuville 'giersberger' brut crémant d'alsace, france nv

SPANISH BLUE FIN 'BELLY SIDE'
MELON, UMEBOSHI, GREEN TEA SALT
element riesling, finger lakes, ny 2009

TEMPURA SOFT SHELL CRAB
HEIRLOOM TOMATO, BLACK OLIVE
edmond jacquin 'marestal' rousette, savoie, france 2012

JAPANESE AYU
WATERMELON, SHISO
arnot-roberts 'old vine' white field blend, sonoma county, ca 2012

BUTTER POACHED LOBSTER
BLACK TRUFFLE, CORN PURÉE, CHANTERELLE, LOBSTER-LEMON EMULSION
petroni chardonnay, moon mountain, sonoma, ca 2013

JAPANESE BIG FIN SQUID
BONITO, WAGYU POTSTICKER, SHIITAKE, PONZU, DAIKON
sebastiën riffault 'akemininé' sancerre, loire valley, france 2011

ARTISAN FOIE GRAS
BLACKBERRY PURÉE, GRILLED STONE FRUIT, SHERRY REDUCTION
vigneau-chevreau vouvray moelleux, loire valley, france 2005

SONOMA DUCK BREAST
CHARRED EGGPLANT, TOMATO, KING TRUMPET MUSHROOM
suelo farmers 'hacienda secoya' pinot noir, anderson valley, mendocino, ca 2011

PRIME BLACK ANGUS RIBEYE
JIMMY NARDELLO, POTATO GNOCCHI, SANSHO PEPPER
velenosi 'roggio del filare' rosso piceno superiore, marche, italy 2009

LEMON VERBENA GRANITÉ
ASSAM TEA, PLUM
la spinetta 'biancospino' moscato d'asti, piedmont, italy 2014

DARK CHOCOLATE
YOGURT TARRAGON SHERBET, PEACH, TARRAGON
halter ranch vin de paille, paso robles, ca 2010

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PARTICIPATION OF THE ENTIRE TABLE REQUIRED

MENU 170 PER PERSON BEVERAGE PAIRING 105 PER PERSON