

— NEW YEAR'S EVE TASTING MENU —

Monday, December 31st, 2018

- CAVIAR SERVICE -

IMPERIAL KALUGA

CASPIAN SEA OSETRA GOLDEN OSETRA

CHEF MINA'S SIGNATURE PARFAIT OR TRADITIONAL ACCOMPANIMENTS

— FIRST COURSE —

LIVE STONINGTON SEA SCALLOP

MINT, BLACK SESAME, SERRANO CHILE, CITRUS

Daniel Vollenweider Riesling 'Wolfer Goldgrube' Kabinett, Mosel, Germany 2016

— SECOND COURSE —

CHARCOAL GRILLED OCTOPUS

ORANGE LEBNAH, SAFFRON-POTATO, CARDAMOM ZHUG

Mas De Daumas Gassac Viognier Blend, Languedoc, France 2015

— UPON REQUEST WHITE ALBA TRUFFLES \$85 —

— THIRD COURSE —

BINCHŌTAN-ROASTED MAINE LOBSTER

AMBA, PRESERVED BERGAMOT, HACHIYA PERSIMMON

Chacra Pinot Noir 'Cincuenta Y Cinco', Patagonia, Argentina 2015

— FOURTH COURSE —

72 HOURS, BRAISED WAGYU BEEF SHORT RIB

RED WALNUT, SMOKED SUNCHOKE, POMEGRANATE, HARISSA

Site Syrah 'Bien Nacido', Santa Maria Valley, Santa Barbara, California 2013

— UPON REQUEST A-5 MIYAZAKI WAGYU \$79 —

— FIFTH COURSE —

DARK CHOCOLATE & PASSION FRUIT

CITRON, CHAMPAGNE

Dow's, Douro Valley, Portugal 1985

CHEF TASTING MENU 235 | BEVERAGE PAIRING 190

A 4% surcharge is added for San Francisco employer mandates, including health care security, commuter benefit & minimum wage ordinances.