

— NEW YEAR'S EVE TASTING MENU —

Monday, December 31, 2018

—FIRST COURSE—

LIVE STONINGTON SEA SCALLOP

MINT, BLACK SESAME, SERRANO CHILE, CITRUS

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

—SECOND COURSE—

MICHAEL'S PARFAIT

OSETRA CAVIAR, SMOKED SALMON, CRÈME FRAÎCHE

Didier Fornerol Aligoté, Burgundy, France 2015

—THIRD COURSE—

CHARCOAL GRILLED OCTOPUS

ORANGE LEBNAH, CARDAMOM, SAFFRON-POTATO

Mas De Daumas Gassac Viognier Blend, Languedoc, France 2015

—FOURTH COURSE—

BINCHÔTAN-ROASTED MAINE LOBSTER

VIALONE NANO RICE, BEETROOT, HIBISCUS, WHITE TRUFFLE

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

—FIFTH COURSE—

LIBERTY FARMS DUCK À L'ORANGE

APPLE-ROSEMARY, PRUNEAUX D'AGEN, ARAK

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

—SIXTH COURSE—

28 DAY DRY-AGED CÔTE DE BŒUF

'SMOKED IN ALFALFA HAY'

SKORDALIA, ALMOND, BLACK PERIGORD TRUFFLE, WILD SUMAC

Viviani Corvina Blend, Amarone Della Valpolicella Classico, Veneto, Italy 2012

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

—SEVENTH COURSE—

DARK CHOCOLATE & PASSION FRUIT

CITRON, CHAMPAGNE

Dow's, Douro Valley, Portugal 1985

CHEF TASTING MENU 315 | BEVERAGE PAIRING 225

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