



AMUSE DUO

OYSTER AND SEASONAL SINGLE BITE

FIRST COURSE

ENGLISH PEA SOUP

FIDDLEHEAD FERN, RAMP, MOREL, SUGAR SNAP PEAS

SECOND COURSE

TOMATO SALAD

GUANCIALE, RICOTTA, SOURDOUGH CRISP, TOMATO VINAIGRETTE

SUPPLEMENTAL COURSE

18. PER PERSON

FOIE GRAS DUO

STRAWBERRY, MINT, BRIOCHE, PISTACHIO

THIRD COURSE

GRILLED A5 KABURI

MISO-SHIITAKE MUSHROOM, SQUASH BLOSSOM, CAULIFLOWER, SHIRO-DASHI VINAIGRETTE

SEASONAL SORBET INTERMEZZO

FOURTH COURSE

STRAWBERRY-YUZU SHORTCAKE

WHITE CHOCOLATE SHAVINGS, SHISHO-GEL, VANILLA CHIFFON

130 PER PERSON

8% TAX, 24% TAXABLE SERVICE CHARGE AND GRATUITY NOT INCLUDED
MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

WINE DINNER TASTING MENUS ARE AVAILABLE FOR GROUPS OF 20 OR LESS.

MENU UPGRADES

INTRO WINE PAIRINGS | 65. PER PERSON

ADVANCED WINE PAIRINGS | 110. PER PERSON

MASTER WINE PAIRINGS | 200. PER PERSON

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FIRST COURSE

FARM MELON SALAD

HOUSE PANCETTA, SMOKED BURATTA, CUCUMBER, ESLETTE

SECOND COURSE

CHILLED CORN SOUP

SCALLOP, MELTED LEEK, FENNEL POLLEN, WHITE PEPPER

SUPPLEMENTAL COURSE

18. PER PERSON

ALASKA SOCKEYE SALMON

SUMMER SQUASH, SONORAN WHEAT "RISOTTO", DILL FOAM

THIRD COURSE

GRILLED SNAKE RIVER FARMS RIBEYE

CELERY ROOT PURÉE, PICKLED SPRING ONION, SHAVED
VEGETABLE SALAD, CHAMPAGNE VINAIGRETTE

SEASONAL SORBET INTERMEZZO

FOURTH COURSE

VANILLA ROULADE CAKE

LEMON CURD, RASPBERRY MERINGUE, WHITE CHOCOLATE ICE
CREAM, FRESH BERRIES

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FIRST COURSE

PARSNIP SOUP

PUMPKIN SEED, POPPED SORGHUM, DUCK PROSCIUTTO,
PARMESAN

SECOND COURSE

PORK BELLY CONFIT

GLAZED AND FRESH FIG, APPLE PURÉE, TOASTED WALNUT,
ENDIVE

SUPPLEMENTAL COURSE

18. PER PERSON

EGG YOLK RAVIOLO

TRUFFLE, SAGE BROWN BUTTER, PORCINI MUSHROOM,
GRILLED SOURDOUGH

THIRD COURSE

GRILLED PRIME RIBEYE CAP

GARLIC PURÉE, LENTIL-KALE RAGOUT, SALSIFY, BLACK
GARLIC JUS

SEASONAL SORBET INTERMEZZO

FOURTH COURSE

APPLE CROSTADA

CARAMEL SAUCE, CANDIED PECANS, SALTED-BUTTER ICE
CREAM

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FIRST COURSE

PEEKY TOE CRAB SALAD

AVOCADO-YUZU PURÉE, RADISH, WINTER CITRUS, FENNEL

SUPPLEMENTAL COURSE

18. PER PERSON

SMOKED BEEF CHEEK

POTATO GNOCCHI, RED WINE DEMI, PARMESAN FOAM, CRISPY SHALLOT

SECOND COURSE

PAN SEARED COBIA

MUSSELS, LEEK, MATSUTAKE MUSHROOM, SUNCHOKE-WHITE WINE BROTH

THIRD COURSE

GRILLED SNAKE RIVER FARM NEW YORK

CAULIFLOWER, CALABRIAN CHILI, BRUSSELS SPROUTS, BORDELAISE

SEASONAL SORBET INTERMEZZO

FOURTH COURSE

CHOCOLATE LAVA CAKE

VANILLA ICE CREAM, CHOCOLATE SHAVINGS, FRESH BERRIES

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