

3 COURSES \$85, 4 COURSES \$95

APPETIZERS

AHI TUNA TARTARE- ASIAN PEAR, PINE NUTS, CHILI PEPPERS, SESAME OIL

WEST COAST OYSTERS- POTATO, OSTERA CAVIAR, LEEK NAGE

KING CRAB— AVOCADO, CITRUS, BONE MARROW BUTTER

DUNGENESS CRAB RISOTTO- ASPARAGUS, SNOW PEAS, PARMESAN

HERITAGE FARMS PORK BELLY- APPLE, FRIZEE, ICE WINE GASTRIQUE

SEAFOOD & FISH

HOKKAIDO SCALLOPS- ROMANESCO, FENNEL, CHAMPAGNE CAVIAR SAUCE

MAINE LOBSTER GRATIN- OSTERA CAVIAR, ROMANESCO, FINE HERBS

PACIFIC SEABASS- CHANTERELLE ESCABECHE, CELERY ROOT PUREE

SKULL ISLAND PRAWNS- HERB GNOCCHI, SQUID INK, CARROT JUS

LOBSTER POT PIE- FALL VEGETABLES, COGNAC CREAM, BLACK TRUFFLE

(SUPPLEMENT \$35)

MEATS

48HR BRAISED SHORTTRIB- LOBSTER, POTATO PUFF, BONE MARROW

PRIME NEW YORK STRIPLOIN- POTATO HASH, CAULILINI, PINOT SAUCE

LAMB CHOPS - ARTICHOKE PUREE, CARAMELIZED ONION SOUBISE

BERKSHIRE PORK CHOP- POTATO PUREE, LARDO, ARUGULA, BOURBON GLAZE

DESSERT

CHOCOLATE MOLTEN CAKE— CARAMEL TRUFFLE, CHOCOLATE SAUCE, SALTED CARAMEL ICE CREAM

BEIGNETS— MACALLAN CARAMEL CUSTARD, CINNAMON SUGAR

BROWN BUTTER CRÈME BRÛLÉE— POMEGRANATE SORBET, CARAMEL PEAR CREAM

CHOCOLATE STRAWBERRY TART— STRAWBERRY CREMUEX, CHOCOLATE MOUSSE, STRAWBERRY ICE CREAM