



# *Chef's Tasting Menu*

## *Amuse Bouche*

### Oyster

Yuzu Vinaigrette, Scallion, Fennel  
*Prosecco, Cartizze, Bisol, Valdobbiadene DOCG, NV*

### Citrus Cured Hamachi

Sesame, Cucumber, Baby Arugula, Radish, Aged Vinegar  
*Dry Petit Manseng, Glen Manor Vineyards, 2018*

### French Onion Soup

Truffle, Gruyere, Garlic Streusel  
*Champagne Taittinger, Nocturne, Sec, Reims, NV*

### Scallops

Pork Belly, Butternut Squash Purée, Charred Brussel Sprouts, Madeira Jus, Pepitas  
*Beaujolais Moulin-À-Vent, Chateau Moulin-À-Vent, Couven des Thorins, 2017*

### Braised Short Rib

Turnip, Cauliflower, Berbere Spice  
*Zinfandel, Ridge Vineyards, 'East Bench', Dry Creek Valley, Sonoma, 2018*

### Duck

Confit Carrots, Sunchoke Purée, 5-Spice, Cognac Sauce  
*Cabernet/Merlot Blend, Miner, Oracle, Napa, 2005*

### Pre-Dessert

Fig Jam, Lime Sorbet

### Choice of Dessert

#### Chocolate

Brown Butter Crepe, Chocolate Crisp, Caramelized White Chocolate, Panforte, Soft Ganache  
\* Nut Free Available  
*Banyuls, Domaine du Mas Blanc, 1988*

#### Cheese

Caramelized Onion Bread, Bacon Jam, Peach Mostarda, Black and Bleu Cheese  
*Late Harvest Sauvignon Blanc, Keermont, Stellenbosch, 2017*

#### Cuccidati

Apricots, Duck Fat, Crème Fraiche Semifreddo, Caramelized Walnuts  
*Muscat de Beaumes de Venise, Bernardins, 'Homage', NV*

**Chef's Tasting Menu – 155 Per Person - Service Non Compris - Wine Pairing – 115 Per Person**

\*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.