



## *Chef's Prix Fixe Menu*

« *Extravagant Beginning* »

Royal Ossetra Caviar – Traditional Accoutrements, Warm Blini – 175

Sommelier Suggested Pairing – Brut Rosé, Beau Joie, Epernay, Bertrand-Senecourt – 245

Sparkling Methode Champenoise, NV, Briede Vineyards, 2020 – 90

« *Artisanal Fromage* »

Artisanal Cheeses, Housemade Crackers, Accoutrements

38

### Amuse Bouche

#### First Course

Choice

Stuffed Morels

*Rabbit Mousseline, Favas, Turnip*

Hamachi Crudo

*Caviar, Coconut, Ginger*

#### Second Course

Choice

Moroccan Lamb Tartare

*Green Harissa, Tomato Jam, Sesame Lavash*

Baby Artichokes

*Niçoise Olive, Serrano Jamon, Basil*

#### Third Course

Choice

Poached Fish Quenelles

*Crayfish, Sauce Nantua, Summer Truffle*

Eggplant Triangoli

*Morels, Braised Lamb, Whipped Chèvre*

#### Fourth Course

Choice

Seared Octopus

*Clams, Nduja, Fennel, Squid Ink*

Spiced Roasted Quail

*Lentils, Cherries, Jus*

#### Dessert

Choice

Chocolate Pavé

*Raisins, Hazelnut Praline, Crème Fraîche*

Plum

*Honey Cremeux, Kataifi, Pistachio*

### Wine Pairings

#### First Course

*Chardonnay, Morambro Creek, Padthaway,  
2014*

*Domaine Wachau, Grüner Veltliner, Federspiel,  
2021*

#### Second Course

*Ventoux, Alain Jaume,  
“Les Gelinottes,” 2018*

*Chasselas, Henri Cruchon, “Le Morget,”  
Switzerland, 2020*

#### Third Course

*Condrieu, Remi-Niero, 2021*

*Barolo, La Spinona, 2015*

#### Fourth Course

*Chianti Classico, Volpaia, 2020*

*Copertino, Riserva, 2011*

#### Dessert

*Pedro Ximénez, Gonzalez Byass, 30 Year*

*Vin Santo, Colombini, 2007*

For a harmonious dining experience, Chef's prix fixe menus are created for your full table enjoyment.

Prix Fixe Menu 165 Per Person – Wine Pairing 135 Per Person – Service Non Compris

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