



Appetizers

FRENCH ONION SOUP...18

Crostini / Gruyere

PICKLED BEET SALAD...18

Goat Cheese Mousse / Candied Walnuts

HOUSE CITRUS CURED SALMON...29

Watermelon Radish / Citrus Gel / Goat Cheese

CRAB RAVIOLI...27/45

Wild Ramps / Roasted Pepper

OSETRA CAVIAR...199

Crème Fraîche / Blinis

CARPACCIO DI MANZO...34

Arugula / Caper Berry / Truffle Aioli / Shaved Parmesan

GRILLED OCTOPUS...28

Galician Potatoes / Chimichurri / Kalamata Aioli

SEARED FOIE GRAS...38

Preserved Figs / PX Sherry Reduction / Quince

Main Courses

BUTTER POACHED LOBSTER ...69

Grapefruit / Orzo / Sauterne Butter Sauce

PAN SEARED CHILEAN SEA BASS...68

Sauteed Spinach / King Trumpet Mushroom
Osetra Caviar Beurre Blanc

DOVER SOLE...67

Asparagus / Ramps / Lemon Caper Butter Sauce

DUCK CONFIT...58

Swiss Chard / Hazelnut Black Garlic /
Kumquat Duck Jus

BEEF WELLINGTON...65

Rutabaga Mashed / Red Wine Demi Sauce

VEAL CHOP...58

Sautéed Swiss Chard / Morel Cream

PEPPER & COFFEE RUBBED VENISON RACK...68

Sweet Pea Purée / Juniper Berry Gastrique

Desserts

MOLTEN CHOCOLATE CAKE...18

Chocolate Crèmeux / Salted Caramel Gelato

TAHITIAN VANILLA CRÈME BRÛLÉE...18

Chantilly Cream / Seasonal Fruit

PASSION FRUIT PANNA COTTA...18

Fresh Mango / Olive Oil Cake

STRAWBERRY MOUSSE...18

Rhubarb Compote



Chef's Tasting Menu

Entire table must participate in the Tasting Menu

Tasting Menu \$155 / Wine Pairing \$120

Special Reserve Wine Pairing \$300

First Course

***Carpaccio Di Manzo**

Arugula / Capers / Truffled Aioli / Shaved Parmesan

Aimery, Brut Rosé, Crémant de Limoux, France, NV

Billecart-Salmon, Brut Rosé, France, NV

House Citrus Cured Salmon

Watermelon Radish / Citrus Gel / Goat Cheese

Penner-Ash, Yamhill – Carlton District, Oregon, 2018

Domaine Zind-Humbrecht, Grand Cru, Alsace, 2018

Second

Crab Ravioli

Wild Ramps / Roasted Pepper

Laurent Perrier, La Cuvée, Brut, Champagne, France, NV

Gonet Medeville, Brut Premier-Cru-Tradition, NV

Third Course

Duck Breast

Swiss Chard / Hazelnut Black Garlic / Kumquat Duck Jus

Sindicat La Figuera, Montsant, Spain, 2021

Littorai, "Wenling Vineyard, Block E," Anderson Valley, 2018

Butter Poached Lobster

Grapefruit / Orzo / Sauterne Butter Sauce

Gál Tibor, Egri Csillag Eger, Hungary, 2022

Peter Michael, "L'Après-Midi," Knights, Valley, Sonoma, 2021

Fourth Course

Pepper & Coffee Rubbed Venison Rack

Sweet Pea Purée / Juniper Berry Gastrique

Los Noques, Uco Valley, Argentina, 2015

Château Margaux, "Pavillon Rouge," Margaux, 2016

Pan Seared Chilean Sea Bass

King Trumpet Mushroom / Osetra Caviar Beurre Blanc

Hartford Court, Russian River Valley, 2021

Olivier Leflaive, Puligny-Montrachet, France, 2020

Fifth Course

Molten Chocolate Cake

Chocolate Crémeux / Salted Caramel Gelato

Emilio Lustau, Pedro Ximénez Solera Reserva, Jerez, Andalucía, Spain

Taylor Fladgate 40-year-Old Tawny Port, Portugal

Tahitian Vanilla Crème Brûlée

Chantilly Cream / Seasonal Fruit

Château Les Justice, Premier Cru, Sauternes France

Royal Tokaji, Aszú, Hétszőlő, 5 Puttonyos, Hungary, 2014

Executive Chef: Brian Groose

Pastry Chef: Mary Delfin

Wine Director / Sommelier: Stephen Elhafdi

General Manager: David Saavedra

*Consuming Raw or Undercooked Meats, Poultry, Eggs, or Seafood may increase your risk of foodborne illness