



From the Sea

SHELLFISH PLATEAU

oysters, dungeness crab, prawns,
penn cove mussels, manila clams

PETITE | 52

GRANDE | 85

FIRST

HAMACHI CRUDO

hass avocado, blood orange, leek ash, argan oil
Hubert Clavelin *Brut-Comté*, Crémant de Jura, FR NV
Veuve Fourny *Blanc de Blancs Brut*, Vertus 1er Cru NV

or

WILD MUSHROOM VOL AU VENT

pearl onion, puff pastry, sherry cream
Camille Giroud *Bourgogne Rouge*, Burgundy, FR 2016
Jean-Marc Boillot *Volnay 'le Ronceret'* 1er Cru, Burgundy, FR 2000

or

FOIE GRAS TERRINE | 10 supplement

meyer lemon, huckleberry gastrique
Alois Kracher *Auslese Cuvée*, Burgenland, AT 2017
Carmes de Rieussec, Sauternes, Bordeaux, FR 2007

SECOND

LOBSTER BISQUE

truffled whipped cream, chervil oil, brioche croûtons
Olivier Leflaive *lés Setilles*, Bourgogne Blanc, Burgundy, FR 2017
Paul Pillot, Chassagne-Montrachet, Burgundy, FR 2014

or

SPINACH SALAD

duck confit, goat cheese, warm duck fat vinaigrette
Schloss Gobelsburg *Grüner Veltliner*, Kamptal, AT 2018
Paul Pillot, Chassagne-Montrachet, Burgundy, FR 2014

or

MICHAEL'S AHI TUNA TARTARE FOR 2 | 28 supplement

quail egg, habanero-sesame oil, pine nut, asian pear, mint
Daniel Chotard, Sancerre, Loire Valley, FR 2017
Peter Lauer Riesling *Barrel X*, Mosel, DE 2018

THIRD

ROASTED MONKFISH

salt-crusted potatoes, haricots verts, fennel nage
Crowley, Pinot Noir, Willamette Valley, OR 2017
Jean-Baptiste Souillard *Crozes-Hermitage Blanc 'Le Tout'*, Rhône, FR 2015

or

ANDERSON RANCH LAMB NAVARIN

tokyo turnips, pearl onions, tarbais beans, jus niçoise
Devium Mourvèdre *'French Creek'*, Yakima Valley, WA 2017
Vincent Paris *Granit 30*, Cornas, Rhone Valley, FR 2016

or

CARROT RISOTTO

vaudouvan curry, spinach, smoked feta, pine nuts
Crowley, Pinot Noir, Willamette Valley, OR 2017
Domaine Ramonet, Chassagne-Montrachet *'Clos Ste. Jean'* 1er Cru, Burgundy, FR 2009

or

TOMAHAWK RIBEYE FOR 2 | 55 supplement

roasted shallots, fondant potato, bordelaise, béarnaise
Kerloo Cellars, Cabernet Sauvignon, Columbia Valley, WA 2017
21 Grams, Cabernet Blend, Washington State 2012

DESSERT

LYCHEE PANNA COTTA

raspberry meringues, raspberry gel
Patrick Bottex Bugey-Cerdon *La Cueille*, Savoie, FR NV

or

SACHER TORTE

valrhona chocolate, apricot glaze
Broadbent *10 Year Old Malmsey*, Madeira, PT



To Share

TRUFFLE BAGUETTE

warm camembert, garlic
for the table | 12



Add on

ALASKAN KING CRAB | 39

SEARED FOIE GRAS | 24

