

CHEF'S TASTING MENU

\$115 per person

Full Table Participation Required

~ Wine Pairing - \$80 per person ~

FIRST COURSE

for the table

Warm Parker House Rolls
Whipped Ricotta with Marshall Farms Honey

Michael Mina's Ahi Tuna Tartare
Chili Peppers, Mint, Garlic, Pine Nuts,
Habanero-Sesame Oil*

Liberty Farms Duck Drumettes
Grand Marnier & Black Pepper finished with
Orange Zest

Vietnamese-Style Hamachi Sashimi
Mint, Toasted Peanut, Nuac Cham*

~ **Champagne**, Michel Gonet Mina Cuvée, 'Mesnil-Sur-Oger' ~
Grand Cru, Blanc de Blancs, Brut 2010

SECOND COURSE

individual

Black Truffle Cavatelli 'Cacio e Pepe'
Oyster Mushrooms, Grana Padano

~ **Chardonnay**, Chateau-Fuissé, Tête de Cuvée, Pouilly-Fuissé ~
Burgundy, France 2019

THIRD COURSE

choice of

Oak-Grilled American Wagyu
New York Strip
Avocado, Sweet Potato, Pastor Sauce

or

Phyllo-Crusted Petrale Sole
Horseradish Potato Purée, Green Beans
Meyer-Lemon Caviar Sauce*

~ **Sagrantino**, Tenuta Bellafonte ~
'Collettolo', Montefalco Sagrantino,
Umbria, Italy 2014

~ **Marsanne-Roussanne**, Alain Graillot ~
Crozes-Hermitage, Rhône, France 2021

FOURTH COURSE

individual

Meyer Lemon Crêpe Cake
Fresh Raspberries, Sicilian Pistachios

~ **Moscato**, Ca d'Gal 'Sant'Ilario', Moscato d'Asti ~
Piemonte, Italy 2019

*served raw or undercooked or contain raw or undercooked ingredients
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
for parties of 6 or more, a 20% gratuity will be added to the check