



TASTING MENU

SIX COURSES | 85 PER PERSON
155 WITH WINE PAIRINGS
195 WITH RESERVE PAIRINGS

*we kindly request the participation
of the entire table for the tasting menu*

HAMACHI*

mango, avocado mousse, radish,
habanero onion, cilantro

NOMINÉ-RENARD CHAMPAGNE, VILLE VENARD, FR
RES: 2002 MEULENHOF RIESLING SPATLESE "ERDNER TREPPCHEN"
MOSEL, DE

CARROT

black bean puree, coconut yogurt, curry vinaigrette,
pistachio "honeycomb", cilantro

2019 PUECH HAUT "ARGALI" ROSE, LANGUEDOC, FR
RES: NV DRAPPIER ROSE "BRUT NATURE", CHAMPAGNE, FR

SCALLOP

butternut squash, black radish, pickled pearl onion,
maple-seaweed pork belly, thyme jus

2015 DOMAINE DU CHALET POUILLY SAINT VÉLAN, BURGUNDY, FR
RES: 2017 YVES BOYER MARTENOT MEUSAULT "PERRIERES"
1ER BURGUNDY, FR

"CACIO E PEPE" CAPPELLETTI

tulip tree trillium, broccoli,
pecorino, black pepper, lemon

2017 CASTELLARE DI CASTELLINA CHIANTI CLASSICO, TOSCANA, IT
RES: 2017 JEAN FOILLARD MORGON "COTE DU PY", BEAUJOLAIS, FR

CARRARA 640 WAGYU RIBEYE

brussels leaves, fingerling potato, roasted mushroom,
black truffle gnocchi, demi

2016 VON STRASSER CABERNET SAUVIGNON NAPA VALLEY, CA
RES: 2017 LUKE LAMBERT NEBBIOLO, YARRA VALLEY, AU

CHOCOLATE + PEANUT BUTTER TORTE

peanut butter blondie, guayaquil chocolate cremeux,
peanut buttercream, caramelized banana ice cream,
togarashi-peanut crumble

FERREIRA 10 YEAR TAWNY PORTO, DOURO, PT
RES: M. CHAPOUTIER BANYULS

THOMAS MELVIN
Executive Chef

RODDY KIRSCHENMAN
General Manager, Sommelier

*Consuming raw or undercooked food increases chance of foodborne illness.