

FIVE COURSE TASTING MENU

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

HAWAIIAN KANPACHI TIRADITO*

green apple, radish, avocado, apple leche de tigre

NV Louis de Grenelle, 'Corail', Brut Rosé, Loire Valley, FR
Res: NV H. Billiot, "Cuvee Julie", Grand Cru, Champagne, FR

SCALLOP*

cauliflower, pork belly, maple-soy brussels

2020 Sandhi, Chardonnay, Central Coast, CA
Res: 2018 Champalou, "Les Portail", Vouvray, Loire Valley, FR

GNOCCHI

pleasant ridge reserve, lacinato kale, meyer lemon, hazelnut

2012 Domaine Raphael Luneau, "Le Grand R", Muscadet, Loire Valley, FR
Res: 2006 Daniel Ettiene-Defaix, Cote De Lechet, 1ER Cru,
Chablis, FR

LEGACY MAKER RIBEYE

grilled broccoli, sherry mushroom hollandaise,
cipollini onion, veal demi

2012 Burgess Cellars, Cabernet Sauvignon, Napa Valley, CA
Res: 2012 Casanuova Delle Cerbaie, Brunello di Montalcino, Tuscany, IT

GOAT CHEESE CAKE

orange-cardamom honey, blackberry, pistachio crumble,
port-beet sugar syrup

2018 Donnafugata, Ben Rye, Passito Di Pantelleria, IT
Res: Terassous Rivesaltes "Hors d'Age 6 Ans", Roussillon, FR

80 per person | 125 with wine pairings
170 with reserve pairings

THOMAS MELVIN
Executive Chef

TRIGG RADEL
General Manager, Sommelier

THREE COURSE DEVOUR MENU 50 PER PERSON *all items available à la carte*

first



HAMACHI*

cocoa + chili, avocado, cucumber, sesame tuile,
habanero onion, aji panca, cilantro

YELLOWFIN TUNA*

curried squash, honeycrisp apple, lacinato kale

ROASTED SQUASH

butternut + delicata, burrata, salsa macha, pepita, cilantro

BEEF TARTARE*

caperberry, preserved lemon, quail egg,
pickled mustard seed, toasted baguette

WALL GREENS

mushroom conserva, piquillo pepper, marcona almond,
buttermilk blue cheese, crispy shallot, thyme vinaigrette

FOIE GRAS

(\$15 supplement)

poached apple, brioche, fennel + citrus mostarda,
garlic-honey hazelnut

PORK BELLY

gigandes bean, garlic confit potato, smoked chili aioli

second



BLACK ANGUS RIBEYE

maitake mushroom, robuchon potato,
brussels sprout, veal demi

TAGLIATELLE

"cacio é pepe", parmigiano reggiano, basil
(add périgord truffle \$20 supplement)

CHICKEN BREAST

preserved lemon creamed kale,
urfa chili, roasted salsify

SQUASH CAPPELLETTI

sherry mushroom cream, sage brown butter,
shiitake conserva, lemon + parmesan breadcrumb

RED GROUPER

ginger + coconut curry, green onion,
squash, lime, cilantro

third



RICOTTA DOUGHNUTS

bourbon maple glaze, candied bacon,
maple cream, brown butter crumble,
sea salt-caramel ice cream

GOAT CHEESE CAKE

orange-cardamom honey, blackberry,
pistachio crumble, port-beet sugar syrup

PANNA COTTA

spiced squash jam, bourbon maple gel,
pepita + graham crumble

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