Tasting Menu

Amuse-Bouche
Bas Rouge Chicken Nugget
grand cru kaluga caviar

First
Local Oysters
asian pear, toasted pink peppercorn mignonette, chive oil

Second
Beef Poké
crispy sushi rice, sesame aioli, pickled fresno pepper

Third
Linguine
truffle butter, shaved truffle, 24-month parmesan

Fourth
Dover Sole
tourné potatoes, autumn vegetables, fish fumet-beurre monté caviar

Fifth
Tournedos Rossini
pomme-spinach gratin, seared foie gras, truffle madeira jus

Cheese Platter
(Supp. $15)
Selection of Domestic & Imported Artisanal Cheeese

Dessert
Toasted Marshmallow Mousse
roasted squash sorbet, chocolate crumble, honey graham caramel

6 course chef's tasting menu $195
Tasting Menu requires full table participation

Wine Pairings

Amuse-Bouche
Riesling Sekt Brut Reichsrat Von Buhl 2020

First
Anjou Blanc Thibaud Boudignon 2023

Second
Châteauneuf-du-Pape Rouge Château de la Font du Loup
Le Puy Rolland 2024

Third
Barolo Luigi Oddero Convento 2019

Fourth
Pernand-Vergelesses Premier Cru Domaine Berthelemot
Sous Frétille 2023

Fifth
Bandol Rouge Domaine Tempier Lulu & Lucien 2023

Cheese Platter
(Supp. $20)
Vintage Port Quinta do Crasto 2015

Dessert
10-Year Verdelho Madeira Carmo Vinhos

Chef's tasting wine pairings to complement $175