



Amuse bouche

Crab & pea beignet | keto caviar aioli
Pierre Gimonnet, Cuvée Cuis, Premier Cru, Blanc de Blancs, Brut, Cuis, Champagne, France NV



Beetroot cured salmon

Pistachio crumb | grilled unagi | pear sauce
Pieropan, La Rocca, Soave Classico DOC, Veneto, Italy 2017



Fresh Catch Duo

Furikake rub | avocado creamux | rosemary brochette | lemon beurre blanc
Stephané Montez du Domaine du Montellet, Saint-Joseph AOP, Rhône Valley, France 2017



Roasted Duck Breast

Goat cheese curd | charred Brussels sprouts | candied nectarine | jus
Camille Giroud, Les Lurets, Premier Cru, Volnay AOC, Burgundy, France, 2014



Lamb loin

Parmesan croquette | caramelized carrots | fava bean puree | veal jus
Clos Mogador, Vi de Finca Qualificada, Priorat D.O.Q., Spain, 2015



Deconstructed peach melba

Chocolate soil | vanilla parfait | raspberry sorbet
Castello della Sala, Muffato Della Sala, Umbria IGT, Italy, 2014

Lavazza coffee or Harvey & Sons artisanal teas

*Chef's tasting menu - 150 per person
"Sommelier's selection" wine pairing - 130 per person
"Premium selection" wine pairing - starting at 200 per person*

**Seasonal ingredients and wine selections subject to change on availability*

Prices are in USD and not inclusive of 10% service charge and 12% government tax
Please inform us of any food related allergies or special dietary requirements. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.