



### **Amuse bouche**

Crab & pea tart | keto caviar | cilantro oil  
*Pierre Gimonnet, Cuvée Cuis, Premier Cru, Blanc de Blancs, Brut, Cuis, France, NV*



### **Poached Scallop**

Babaganoush | prosciutto soil | apricot | sesame crisps  
*Château Lagrave-Martillac, Pessac-Léognan Grand Cru Classé de Graves, Bordeaux, France 2018*



### **Flairs of Tuna**

Sashimi, tartare, spring roll | avocado | teriyaki | esplette | caviar  
*Domaine des Aubuisières, Bernard Fouquet, Les Girardières, Vouvray AOC, Loire, France 2016*



### **Spiny lobster**

Lemon sabayon | charred scallion | kale  
*Benjamin Laroche, La Manufacture, Vaillons, Vieilles Vignes, Premier Cru, France 2016*



### **Angus Beef**

Vegetable tartiflette | turnip | grilled romaine | veal jus  
*Valdicava, Brunello di Montalcino DOCG, Tuscany, Italy 2007*



### **Eclipse**

Chocolate dome | dark & stormy gateaux | raspberry cell | vanilla cremeaux  
*Fonseca, Late Bottled Vintage, Unfiltered, Porto DOC, Portugal, 2012*

*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.



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