



## CHEF'S TASTING FOR TWO

FOUR-COURSE PRIX FIXE  
Served Family Style ~\$180 for two

**1**

*Select One:*

### WALRUS & CARPENTER OYSTERS

spicy seaweed mignonette, toasted sesame  
champagne pickled shallot

### MELON COMPOSITION

serrano ham, jalapeño, tequila-melon vinaigrette

**2**

*Select One:*

### TUNA CRUDO

radish, cucumber, lemongrass

### FLEISCHSCHNACKA PASTA

chicken rilette, meyer lemon, shaved summer  
vegetables

**3**

*Select One:*

### GREEN CIRCLE CHICKEN

lemon, herbs & garlic

### WHOLE ROASTED NEWPORT LOBSTER

a la plancha with meyer lemon

### 40 oz TAJIMA BONE-IN WAGYU

RIBSTEAK / 20-day dry aged

*\$45 supplement per guest*

bacon roasted artichokes, new potatoes  
charred scallion chimichurri, pecorino

**4**

### HAZELNUT CAKE

malt ice cream, corn, red ale