

CHEF'S TASTING MENU

tasting menus are available from 5:30pm until 8:30pm

OYSTERS ON THE HALF SHELL

cucumber, kumquat, pear

 *Canella, Prosecco di Conegliano, Italy*

BEET CARPACCIO

purple haze goat cheese, cara cara orange, red watercress

 *Marc Bredif, Chenin Blanc, Vouvray, France*

LOBSTER TORTELLINI

hazelnut butter, celery, arugula

 *Kenwood, "Six Ridges," Russian River Valley, California*

DIVER SCALLOP & FOIE GRAS*

pain perdu, parsnip, apple

 *Grgich Hills, Chardonnay, Napa Valley, California*

ATLANTIC SALMON*

brussel sprouts, sweet onion, pecan, radish

 *Cuvaion, Pinot Noir, Napa Valley, California*

WAGYU RIBEYE*

potato rösti, wild mushrooms, black truffle

 *Burgess, Estate Grown, Cabernet Sauvignon, Napa Valley, California*

NANCY'S CAMEMBERT

iberian ham, savory crumble, pear mustard

 *Sandeman "Rainwater" Madeira*

VALRHONA CHOCOLATE

devil's food cake, almond streusel, hibiscus

 *Newport Vineyards, Vidal Winter Wine, Rhode Island*

eight courses 135.

experienced with wine 195.

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness*

please inform your server if you have a food allergy