PLUNGE

SIX COURSE TASTING 135
SELECT WINE PAIRING 65
SIGNATURE WINE PAIRING (listed below) 110

Caviar
asparagus, lemon
N/V Moët and Chandon, “Impérial,” Brut, Épernay, France

Lettuce
onion, bacon
2016 Shafer, Chardonnay “Red Shoulder Ranch,” Napa Valley

Scallop
peppernade, oyster
2016 Merry Edwards, Sauvignon Blanc, Russian River Valley, Sonoma County

Duck
blackberry, foie gras
2015 Erath, Pinot Noir “Estate Selection,” Willamette Valley

Wagyu Ribeye
celery root, chanterelle
2016 Stag’s Leap Wine Cellars “Artemis,” Cabernet, Napa Valley

Collide
apple, rum
Eden, Heirloom Ice Cider, Vermont

CRAVE

THREE COURSE PRIX FIXE 95

FIRST COURSE

Oysters
cucumber, kumquat

Skate Wing
fish & chips

Crab
lemon, basil

Foie Gras
chocolate, pineapple
supplement $10

Little Gem Lettuce
goat cheese, sunflower

SECOND COURSE

Risotto
spinach, mushroom

Halibut
scallop, cauliflower

Lobster
artichoke, mushroom

Pousin
apple, dijon

Filet Mignon
broccoli, cheddar

FORAGE

SIX COURSE TASTING 120
SELECT WINE PAIRING 65
SIGNATURE WINE PAIRING (listed below) 110

Beet
burrata, arugula
N/V Billecart-Salmon Brut Rosé, Mareuil-sur-Aÿ Champagne, France

Artichoke
citrus, shrimp

Spring Onion
potato, escargot
2017 Far Niente Chardonnay, Napa Valley

Asparagus
chanterelle, chicken skin
2016 Kistler, “Les Noisetiers,” Chardonnay Sonoma Coast

Quinoa
yogurt, lamb
2013 Joseph Drouhin Gevrey-Chambertin Côte de Nuits, France

Decompress
cucumber, coconut, passion fruit
Haut Charmes, Sauternes, France

THIRD COURSE DELIGHTS
TO FOLLOW