



Sample

Chef's Dégustation Menu

Amuse-Bouche

New Zealand Langoustine with Imperial Caviar, Avocado and Lime Nuage

Chateau de Bligny, Blanc de Blancs, Brut NV

Galilee Osetra Caviar with Traditional Garnishes \$110.00 ½ oz \$210.00 1 oz

Alaskan King Crab with Sun Kissed Melons and Pink Peppercorn Yogurt

Weingut Hiedler, Thal, Grüner Veltliner, Kamptal 2016

Virginia Black Bass with Poppy Seed and Lemon Ravioli

Domaine Bois de Boursan, Chateauneuf du Pape Blanc, Rhone 2016

Wild Turbot with Toasted Capers and Preserved Lemon \$35.00

Chablis "Séchet" Dauvissat 2013

Dover Sole with Petite Squash and Tomato Water

Montagny "Les Bassets" Laurent Cognard 2015

Roasted French Quail with Corn Pudding and Spinach

Copain Kiser "En Bas", Pinot Noir 2014

Kurobuta Pork Belly with Pineapple and Peanuts

Côte-Rôtie, Lionel Faury, Rhône 2016

Australian Kobe-Style Beef with Potato Pinwheel*

宮崎牛 Miyazaki Japanese Beef \$55.00*

Duckhorn Cabernet Sauvignon, Napa Valley 2015

Selection of Cheese from the Market

Pulenta Estate, Gran Malbec X, Mendoza 2014

Bittersweet Chocolate Dome on Praline Crunch

Sulawesi Island Coffee by Joffrey's®, Tea, and Friandises

Israel Pérez, Maître d'Hôtel *↻* *Aimée Rivera, Chef de Cuisine*
Scott Hunnel, Executive Chef *↻* *Kristine Farmer, Pastry Chef*

Menu \$235.00 per Guest

Chef's Table \$250.00 per Guest

Optional Wine Pairing Available for \$150

**This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.*

~ A 20% service charge is added for parties of six or more ~

Menu and Pricing subject to change