



## *Chef's Dégustation Menu*

### *Amuse-Bouche*

*Imperial Caviar with Ocean Kiss Oysters*

*Chateau de Bligny, Blanc de Blancs, Brut NV*

*Galilee Osetra Caviar with Traditional Garnishes* ½ oz or 1 oz Market Price

*Maine Lobster, Celery Root and Finger Limes*

*Hiedler Thal Grüner Veltliner Niederösterreich Kamptal 2016*

*Glacier 51 Tooth Fish, Haricot Tarbais and Savoy Cabbage Broth*

*Montagny "Les Bassets" Laurent Cognard 2015*

*Wild Turbot with Toasted Capers and Preserved Lemon* Market Price, subject to availability

*Domaine Bois de Boursan, Châteauneuf du Pape Blanc, Rhône 2016*

*Honey Lacquered Rohan Duck, Sweet Potato Mosaic and Walnuts*

*Pulenta Estate, Gran Malbec X, Mendoza 2014*

*New Zealand Elk\* Tenderloin, Borscht Consommé and Huckeberries*

*Ramey Syrah Sonoma Coast 2013*

*Australian Kobe-Style Beef\* with Bone Marrow Pain Perdu and Hedgehogs*

*宮崎牛 Miyazaki Japanese Beef\* Market Price*

*Duckhorn Cabernet Sauvignon, Napa Valley 2015*

*Colston Bassett Stilton Cheesecake with Burgundy Pears*

*Taylor Fladgate 20 Year Old Tawny Port*

*Chocolate Bolivian Tart with Crème de Mint and Chambord Black Currant Sauce*

*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 items and prices subject to change**