



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 ½ oz or 1 oz Market Price

Bison Tenderloin with Horseradish Crème and Clementines*

Hiedler Thal Grüner Veltliner Niederösterreich Kamptal 2016

Maine Halibut with "Broccolini and Cheese"

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

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

Vincent Dauvissat Chablis 1er Cru Sèchet 2013

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 Market Price*

Duckhorn Cabernet Sauvignon, Napa Valley 2015

Colston Bassett Stilton Cheesecake with Burgundy Pears

Taylor Fladgate 20 Year Old Tawny Port

Maple Chiffon with Pumpkin Butter and Calabaza Crisps

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