



## *Chef's Dégustation Menu*

### *Amuse-Bouche*

*Costa Rican Hearts of Palm with Vanilla Aioli*

*Ruinart Blanc de Blancs*

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*Kabocha Squash with Passion Fruit Nuoc Cham*

*Inama Vulcaia Fume, Veneto*

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*Baby Sweet Potatoes and Brussels Sprouts with Citrus Honey Glaze*

*De Montille Chateau Puligny, St Aubin, "En Remilly"*

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*Chestnut Gnocchi with Brown Butter Emulsion and Granola*

*Don Antonio Nero d'Avola Sicilia DOC Riserva "NERO Dah-Voh-Lah"*

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*Elote with Salsa "Verde" and Cilantro*

*Finca Valpedra Reserva, Rioja*

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*Braised Belgian Endive with Compressed Pears and Fennel*

*Croix Cannon Saint Emilion*

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*Selection of Cheese from the Market*

*Vanilla Gelato with Plum Compote and White Chocolate*

*Famille Perrin Muscat Beaumes de Venise Blanc 2016*

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*Trinitario Chocolate Mousse and Avocado Gelato*

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*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 per Guest*

*Optional Wine Pairing Available for \$150*

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

*\*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.*