Chef’s Dégustation Menu

Amuse-Bouche
Costa Rican Hearts of Palm with Vanilla Aioli
Ruinart Blanc de Blancs
-------------------
Kabocha Squash with Passion Fruit Nuoc Cham
Inama Vulcaia Fume, Veneto
-------------------
Baby Sweet Potatoes and Brussels Sprouts with Citrus Honey Glaze
De Montille Chateau Puligny, St Aubin, "En Remilly"
-------------------
Chestnut Gnocchi with Brown Butter Emulsion and Granola
Don Antonio Nero d’Avola Sicilia DOC Riserva “NERO Dah-Voh-Lah”
-------------------
Elote with Salsa “Verde” and Cilantro
Finca Valpedra Reserva, Rioja
-------------------
Braised Belgian Endive with Compressed Pears and Fennel
Croix Cannon Saint Emilion
-------------------
Selection of Cheese from the Market
Vanilla Gelato with Plum Compote and White Chocolate
Famille Perrin Muscat Beaumes de Venise Blanc 2016
-------------------
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.