

October 10, 2025

CHEF'S SELECTION

AMUSE BOUCHE

FIRST

FIRECRACKER HAMACHI TATAKI,
WASABI DEVILED EGGS, SEAWEED
AND HIJIKI SALAD

*Bastgen, Paulinsberg Kabinett
Riesling, Mosel, 2023*

SECOND

GREEK LOUP DE MER, MAITAKE
MUSHROOMS, FENNEL, PICKLED
MUSTARD SEED

*Château La Coste, Vin De
Provence, Rosé, 2022*

THIRD

BRAISED RED WINE SHORT RIB,
CREAMY CAVIAR AND LUMP
CRAB, EGGPLANT PUREE, FRESH
ONION SALAD

*Domaine Guy & Yvan Dufouleur,
Bourgogne Hautes- Côtes de Nuits,
France, 2021*

FOURTH

HAZELNUT SABLET, MILK
CHOCOLATE CHANTILLY
CREAM, LEMON SORBET

*Marenco Pineto, Brachetto
D'Acqui, Italy, 2024*

MIGNARDISE

Chef Thomas Jacobs

Four Course Menu, Ninety-Nine Dollars

Four Course Wine Match, Thirty Nine Dollars

Three Course Menu, Eighty-Five Dollars

Three Course Wine Match, Thirty-Five Dollars

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness.*

A LA CARTE

AMUSE BOUCHE

FIRST

CRISPY PECAN HONEY CRÊPE, HOUSE
SMOKED SALMON, HORSERADISH
CRÈME FRAÎCHE, SPROUTS 28

FIRECRACKER HAMACHI TATAKI, WASABI
DEVILED EGGS, SEAWEED AND HIJIKI
SALAD 24

PAINTED HILLS PRIME BEEF
CARPACCIO, PARMESAN, BURGUNDY
TRUFFLE 48

SECOND

GREEK LOUP DE MER, MAITAKE
MUSHROOMS, FENNEL, PICKLED
MUSTARD SEED 42

CHAWANMUSHI, SEA URCHIN AND
FRESH CORN, SCALLOP CHIP 28

THIRD

PICANHA SIRLOIN, MISO SAKE TAMARI
CHILEAN SEA BASS, LOCAL
MUSHROOMS, FREEMAN MILLS CREAMY
PUMPKIN GRITS 65

BLACK GARLIC MARINATED GRILLED JJ
PEKIN DUCK BREAST, MAINE LOBSTER
TAIL, ROASTED TINKERBELL EGGPLANT
64

BRAISED RED WINE SHORT RIB, CREAMY
CAVIAR AND LUMP CRAB, EGGPLANT
PUREE, FRESH ONION SALAD 40

FOURTH

GEORGIA PEACH SOUP, WHITE
CHOCOLATE AND MINT ICE CREAM,
WARM MADELEINE 16

HAZELNUT SABLET, MILK CHOCOLATE
CHANTILLY CREAM, LEMON SORBET 16

CHEESE PLATE FEATURING A SELECTION
OF ARTISANAL CHEESES, GRAIN
MUSTARD, SOURDOUGH BREAD FROM
THE PATISSERIE 18

MIGNARDISE