

March 14, 2024

CHEF'S SELECTION

AMUSE BOUCHES

FIRST

ROASTED GOLD AND RED BEETS, GOAT CHEESE
FRITTER, POPPY CRISP

Domaine Riffault Sancerre, France 2022

SECOND

SEARED SCALLOP, SKILLET RICE, BANYULS CREAM

Chateau La Coste Vin de Provence 2022

THIRD

ROASTED HALIBUT, LEEK ROUNDS, LEMON
TARRAGON SAUCE, CAVIAR

*R. Dubois Bourgogne Hautes- Cotes de Beaune,
France 2021*

FOURTH

MILLE FEUILLE, DARK CHOCOLATE CHANTILLY,
CARAMEL SAUCE

Marenco Pineto Brachetto D'Acqui, Italy, 2021

Executive Chef Russell Hays

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

FIRST

HAMACHI, BLOOD ORANGE SALAD, AVOCADO, SOY
24

ACORN SQUASH SOUP WITH WHITE MISO 24

ROASTED GOLD AND RED BEETS,
GOAT CHEESE FRITTER, POPPY CRISP 22

SECOND

SEARED SCALLOP, SKILLET RICE, BANYULS CREAM
21

ROASTED HEARTS OF PALM, LEEK FONDUE,
ANCHOVY, TOMATO SAUCE 22

NAPA CABBAGE STUFFED WITH FARRO AND FONTINA
CHEESE 24

THIRD

COLD SMOKED DUCK BREAST, CHESTNUTS,
SHIITAKE MUSHROOMS, DUCK JUS 42

GULF SHRIMP RAVIOLI, LOBSTER CURRY SAUCE,
BABY EGGPLANT, PEAS 44

ROASTED HALIBUT, PONT NEUF POTATOES, CELERY
SALAD, CAVIAR BUERRE BLANC 44

FOURTH

MILLE FEUILLE, DARK CHOCOLATE CHANTILLY,
CARAMEL SAUCE 15

COCONUT DOME, PASSION FRUIT SAUCE,
PINEAPPLE CONFIT, 15

CHEESE PLATE FEATURING LOCAL SWEET GRASS
DAIRY CHEESES, APPLE RED WINE JAM, TAPENADE
CRISP, SOURDOUGH FROM OUR PATISSERIE 15

PETIT FOURS