



Nueve Commencements

“New Beginnings”

Welcome Drink

French 75

Reception:

arancini

stewed tomatoes & parmesan

west coast oyster vichyssoise

caviar

Paired: Gran d'ál Blanc de Blanc Bordeaux Sparkling

First Course

Diver Scallop

braised chicory, winter truffle

textures of Arizona citrus, caviar

Paired: Dom Bachelier Petite Chablis 2022

Second Course

Torchon of Foie Gras

sprouted seeds, celery, local apple, passionfruit

Paired: Henri Latour Auxey Duresses Pinot Noir 2021

Third Course

Braised Short Rib

textures of parsnip, chestnut, celery

Paired: Château Gaby Grand Vin de Bordeaux 2011

Fourth Course

chocolate, hazelnut, raspberry

Paired: Château Suduiraut Lions of Suduiraut

Sauternes 2018