

TASTING MENU

September 24, 2018

OYSTER ON THE HALF SHELL

shallot and yuzu cavial

2016 Hubert Rousseau, Muscadet de Sevre, FR.

PAN-SEARED DIVER SCALLOP

charred citrus, mint and celery, pickled ginger

2016 Lieu Dit, Sauvignon Blanc, CA.

SALAD OF COMPRESSED WATERMELON

green beans and white anchovy, feta

2017 SCARPETTA, SQUADRA ROSATO, IT.

CRISPY SWEET BREADS

burnt bread, bacon and Manuka honey, marsala

2015 HADEN FIG, PINOT NOIR, OR.

MILK FED VEAL

sauerkraut and mustard, sauce mornay

2014 Love & Squalor, Riesling, OR.

SALTED CARAMEL POT AU CREME

palmiers

Riofavara, Moscato di Noto "Notissimo." IT.