

*\$85 Tasting Menu, Wine Pairings \$40 + tax/gratuity*

## Amuse-Bouche

**Yukon Potato Tots + Caviar + Crème Fraiche**  
**De Stefani '16 + GLERA (Col Fondo) + Valdobbiadene, Italy**

## Starters

(choice of one)

**Crudo** + roasted pineapple, coconut, chia seeds, micro shiso  
**Aizpurua + HONDURABI ZURI + Txakoli, Spain**

**Seaweed Risotto** + mussels, rock shrimp, saffron egg yolks  
**Elk Cove '15 + RIESLING + Willamette Valley, Oregon**

**Roast Beets** + pickled strawberry, goat cheese mousse, candied quinoa  
**Alepa Riccio Bianco '13 PALLEGRELLO + Campania, Italy**

**Delicata Squash** + feta, pomegranate, apple, mizuna, honey wine vinegar  
**La Boutanche '17 TROLLINGER + Wurttemberg, Germany**

## Intermezzo

**Lemon Sorbetto + Thyme Shortbread Crumble**

## Mains

(choice of one)

**Duck Breast** + sweet potato agnolotti + hazelnut, brown butter, pomegranate, turnips  
**George Lignier "Passetoutgrain" '16 PINOT NOIR/GAMAY + Burgundy, France**

**Braised Beef Short Ribs** + lobster arancini, roasted mushroom, membrillo  
**Musar "Jeune" '15 CINSAULT/SYRAH/CABERNET + Bekka Valley, Lebanon**

**Pan Seared Scallops** + vadouvan crumble, bok choy, root vegetable puree  
**Ruth Lewandowski "Dinos to Diamonds" '17 + PICPOUL + Mendocino, Ca**

**Celery Root Wellington** + mushroom duxelle, huckleberry, truffled vegetable jus  
**Forodori '16 + TEROLDEGO + Dolomites, Italy**

## Dessert

(choice of one)

**Dark Chocolate Ganache** + roasted banana gelato, peanut butter mousse, peanut brittle  
**Dubreuil NV + GAMAY (rosé) + Bugey Cerdon, France**

**Bread Pudding** + bonton sauce, candied pecan, brown butter gelato  
**Dom. Fenouillet "Beaumes de Venise" '17 + MUSCAT + France**