

Degustation Menu

Amuse Bouche

First Appetizer

Pan Seared Foie Gras

Seasonal Fruit Compote, Macadamia Nut Shortbread Crumble, Cacao, Toasted Sweet Bread
William Fevre Chablis 'Champs Royaux', Burgundy, France

Second Appetizer

Chilled Truffled Custard

Ama Ebi, Uni, Caviar NF, DF
Roederer Estate Brut, Anderson Valley, California

Third Appetizer

Oxtail Soup

Oxtail Roulade, Bok Choy, Shiitake, Ginger-Scallion, Chili Oil DF, EF
Chateau d'Esclans 'Whispering Angel' Rose, Cotes de Provence, France

First Poisson

Sautéed Sea Bass

Shiitake, Ogo, Tomato, Thai Basil, Truffle Nage GF, NF, EF
Ancien 'San Giacomo Vineyard', Pinot Gris, Carneros

Second Poisson

Shellfish Ravioli

Mushroom, Spinach, Sake Butter, Soy Reduction, Shiso NF
Trefethen Estate Chardonnay, Napa Valley, California

First Viande

Braised Pork Cheeks

Salted Lemon Gremolata, Stewed Mung Beans, Root Vegetable, Pork Rinds NF, DF, EF
Au Bon Climat Pinot Noir, Santa Barbara County

Main Course

Miyazaki Wagyu Strip Loin

Gobo Puree, Seasonal Vegetable, Local Honey Gastrique NF, EF
Stonestreet Cabernet Sauvignon, Alexander Valley

Dessert

Sudachi Cheesecake

Strawberries, Local Honey Balsamic Gastrique, Strawberry Hibiscus Sorbet NF

Coffee or Fine Tea

150 per person
45 additional for the wine pairings

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

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