

CHEF'S TASTING MENU

FEBRUARY 14, 2024

FRENCH ONION CREAM

THYME, SAGE, CAVIAR

BACON AND EGGS

EGG CUSTARD, KING OYSTER MUSHROOMS, CROUTONS, BACON MILK

WINE PAIRING TBD

TALE OF FISHES

CRUDO OF HAMACHI, TUNA AND KING SALMON, ASIAN PEAR, HERB EMULSION

WINE PAIRING TBD

LOBSTER SMORREBROD

BUTTERED LOBSTER, PICKLED HEARTS OF PALM, AGED GOUDA, BRIOCHE

WINE PAIRING TBD

* AUSTRALIAN WAGYU TENDERLOIN

ROASTED TOMATOES AND THEIR ESSENCE, PORCINI CREAM, WILD MUSHROOM XO SAUCE

WINE PAIRING TBD

CUCUMBER-NASTURTIUM RILLETTE

TRIPLE CRÈME BRIE

CARAMELIZED PINEAPPLE CREAMEAUX

HONEY, SWISS CHARD, MOJITO CREAM

WINE PAIRING TBD

MIGNARDISES

OPTIONAL WINE PAIRING 90/PERSON

* PESCATARIAN SUBSTITUTION AVAILABLE BY REQUEST

ALL SPICE

MODERN CALIFORNIAN FINE DINING