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Proudly present

A Bespoke Tasting Menu by Chef Sachin Chopra
Paired With Premium Wines By Raghni Naidu

October 25, 2024

Eggs in various forms

Smoked, brined and cooked eggs, Robuchon potatoes, spinach, trout roe
Pairing wine: NV Brut Sparkling, North Coast

Autumn scallops

Pan-seared scallops, pickled pears, pepper, chicken buerre blanc
Pairing wine: 2022 Viognier, Russian River Valley

Meat and potatoes

Lamb sugo, new potato 'noodles', fennel
Pairing wine: 2022 Cabernet Franc, Sonoma Valley

Citrus cake

Orange cake, olive oil, mandarin curd, meringue
Pairing wine: NV Brut Sparkling Rose, North Coast

125/person

Optional wine pairing 70/person

All wines available by the glass

Menu subject to change. Please let us know if you have dietary restrictions.