

CHEF'S TASTINGS

FOUR COURSE

\$55 per person

\$85 per person *with chef's wine pairing per course*

Butter Poached Lobster, Avellinesi, Spinach, Tomato Confit, Basil, Roasted Garlic, Lobster Reduction
Vermentino, Ann Pichar, "Sauvage", 2015

Pan Roasted Sea Scallops, Ginger-Celery Root Puree, Ramps, Bacon, Beech Mushrooms, Beet Beurre Blanc
Pinot Blanc/Riesling/Muscat/Pinot Gris, Alsace, France, Domaine Mitnacht Freres "Gyotaku" 2014

Honey Marinated Alaskan Black Cod, Baby Turnips, Sesame Roasted Carrots, Wilted Greens, Yuzu Glazed Ham
Chardonnay, Lanquedoc, France, Robert Vic Marion, 2015

DESSERT SELECTION



Executive Chef: Christopher Siversen
Chef de Cuisine: Johnny Delgado

SIX COURSE

\$85 per person

\$135 per person *with chef's wine pairing per course*

Pan Seared Squid, Bok Choy, Shiitake, Red Curry, Lime Yogurt, Thai Basil
Taburno, Campania, Italy, Cantina Del Taburno Falanghina 2015

Butter Poached Lobster, Avellinesi, Spinach, Tomato Confit, Basil, Roasted Garlic, Lobster Reduction
Vermentino, Ann Pichar, "Sauvage", 2015

Honey Marinated Alaskan Black Cod, Baby Turnips, Sesame Roasted Carrots, Wilted Greens, Yuzu Glazed Ham
Chardonnay, Lanquedoc, France, Robert Vic Marion, 2015

Sake and Soy Braised Pork Belly "Kung Bao" Style, Peanuts, Butternut Squash, Honey
Pinot Noir, Maipo Valley, Chile, Tres Palacios, 2014

Filet Mignon, Caramelized Brussels Sprouts, Oyster Mushrooms, Banyuls Sauce
Cabernet Sauvignon, Slingshot, Napa Valley, CA, 2014

DESSERT SELECTION