WIFE AND THE SOMM

SUPPER SERIES | PRELUDE TO WINTER

this menu is inspired by shorter days and cooler nights

3-course tasting experience | $55 per person
all guests at the table must participate

add-on wine pairings
winter wine flight: $25 per person | Somm-select flight: $45 per person

COURSE 1

choice of:

POACHED LOCH DUART SALMON

crème fraiche foam, lemon-infused local shallot, Kaluga caviar (gf)

or

ROASTED GARLIC CANEDERLI DUMPLING

miso parmesan broth, fried parsley (v)

winter flight
Oltretorrente Bianco Colli Tortonesi 2024
45% Cortese, 45% Favorita, 10% Moscato | Piedmont, Italy
Somm flight
Weingut Tement Südsteiermark Sauvignon Blanc Ried Zieregg XT 2018
Südsteiermark, Styria, Austria

COURSE 2

choice of:

CHU-TORO CRUDO

smoked tomato broth, herb oil (gf)

or

SAUSAGE-STUFFED KING OYSTER MUSHROOM

French onion "soup," fennel flowers (gf)
can be served without sausage (vg)

winter flight
Makarounas En Arhi Cabernet Franc 2025
Paphos, Cyprus
Somm flight
Weingut Kopp Sommerhalde Spätburgunder Trocken 2016
100% Pinot Noir | Sinzheim, Baden, Germany

COURSE 3

choice of:

GRILLED SANTA BARBARA SNAPPER

garlic confit puree, slow roasted heirloom cherry tomatoes, smoked tomato sofrito (gf)

or

GRILLED O'CONNOR AUSTRALIAN BLACK ANGUS STRIP STEAK

potato rosti, sauce espagnole (gf)

or

ROASTED SUNRISE ORGANIC FARM NANTES CARROTS

pistachio butter, pomegranate seeds, pomegranate molasses, za'atar breadcrumbs (vg)

winter flight
Alex Foillard Beaujolais-Villages 2025
Beaujolais, France
Somm flight
Chateau des Jacques Moulin-à-Vent AOC 2021
Cru Beaujolais, Beaujolais, France

you are welcome to add on any of our current menu items to your Supper Series experience.

(v) vegetarian (vg) vegan (gf) gluten free (sf) sesame free
warning: please be aware that our food may contain or may come in contact with common allergens