



CHEF'S TASTING MENU

FIRST

French Onion Soup
Gruyère & Onion Tart, Fried Onion

SECOND

Hamachi Crudo
Yuzu Kosho, Cucumber, Shiso Oil, Pickled Mustard Seed

THIRD

Herb Potato Chip-Crusted Cod
Sautéed Chili Oil Spinach, Cauliflower Purée

FOURTH

Black Trumpet Mushroom Risotto
Exotic Mushrooms, Spinach-Ricotta Stuffed Morels, Gruyère Cheese, Parmesan

Intermezzo

FIFTH

Beef Wellington
Haricot Verts, Potato Purée, Red Beet Glaze, Bordelaise

SIXTH

Apple Pie
Apple-Salted Caramel Compote, Brown Butter Streusel, Blueberry Sorbet, Calvados Crème Anglaise

Petite Fours

\$185.00 per person

~ Optional Wine Pairing \$125.00 per person ~

We kindly request that entire table to participate for a harmonious dining experience.
The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.
If you have a food allergy or special dietary requirement, please inform your server or the manager.