

Tasting Menu 77.00 per person

Wine Pairings 44.00 per person

*Substitutions, Modifications, Splitting, or Sharing Cannot be Accommodated
Participation of Entire Table is Required*

KABOCHA SQUASH SOUP & DUCK MEATBALLS

Brandied Apples & Caramelized Onions, Black Kale, Toasted Pepitas, Cinnamon Crème Fraîche
Allimant Laugner, Pinot Gris, Alsace AOC, France 2015

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FUYU PERSIMMON & SATSUMA TANGERINE SALAD

Pomegranate Seeds, Mixed Baby Greens, Spiced Pepitas, Shaved Manchego, Buttermilk Dressing *Kato, Sauvignon Blanc, Marlborough, New Zealand 2016*

SPICE SEARED KING SALMON & SAFFRON MUSSEL BROTH

Broccolini, Chardonnay Braised Artichokes, Chive Potatoes, Fennel Relish
Jacques Charlet, "La Crochette" Chardonnay, Mâcon-Villages AOC, France 2015

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SEARED YELLOWFIN TUNA & PORK FRIED RICE

Hoisin-Chili Glaze, Hon Shimeji Mushroom Sauté, Yu Choy, Daikon Radish, Shaved Scallions
Robert Weil, "Tradition" Riesling {Kabinett}, Rheingau, Germany 2015

** Add Maine Lobster to Any Fish Course \$25.00 Supplemental **

CABERNET BRAISED PRIME BEEF SHORT RIBS

Sweet Onion-Potato Purée, Braised Swiss Chard, Beets, Brussels Sprouts Roast
Yalumba, Shiraz, Barossa Valley, Australia 2014

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SPICED ROASTED DUCK BREAST & LEG CONFIT

Crème Fraîche Whipped Potatoes, Brandied Yams, Leek Spoon Bread, Braised Cranberries
Failla, Pinot Noir, Sonoma Coast, CA 2015

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** 13.50 Supplemental Charge **

PRIME SKIRT STEAK & BRAISED BEEF SHORT RIB DUO

Forest Mushroom Roast, Sweet Onion-Potato Purée, Braised Swiss Chard, Broccolini
Mauritson, Cabernet Sauvignon, Sonoma County, CA 2012

** Add Maine Lobster to Any Entrée Course \$25.00 Supplemental **

WARM APPLE TART

Cinnamon Ice Cream, Pomegranate, Spiced Oat Streusel, Huckleberry Sauce
Domaine Gardiés, "Flor" Late Harvest Muscat, Muscat de Rivesaltes AOC, France 2014

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S'MORES BAR

Espresso-Bailey's Ice Cream, Bittersweet Chocolate Mousse Cake
Swiss Meringue, Graham Tuile, Cocoa Nibs
Emilio Lustau, "East India" Solera Sherry, Jerez DO, Spain