

Tasting Menu 105.00 per person

Wine Pairings 60.00 per person

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

BLUE CHEESE SOUFFLÉ & DANCING DEMON PLUMS

Gingered Plum Compote, Fennel-Watercress Salad, Balsamic, Coriander Toasted Almonds
Field Recordings, "Hock" White Blend, Central Coast, CA 2018

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LOCAL FIG & FRENCH MELON SALAD

Concord Grapes, Belgian Endive, Fig Jam-Feta Cheese Crostini, Elderflower-Rosé Gelée
J.Hofstätter, Pinot Grigio, Alto Adige DOC, Italy 2017

FOREST MUSHROOM RAVIOLI & SHAVED BLACK TRUFFLE

Sweet Corn Sauté, Lima Beans, Peeled Cherry Tomatoes, Truffle Butter
Lupé Cholet, "Clos de Lupé" {Monopole} Pinot Noir, Bourgogne AOC, France 2016

FLASH SEARED LOCAL BLUEFIN TUNA & DUNGENESS CRAB FRIED RICE

XO Roasted Eggplant, Summer Beans, Jalapeño Butter, Nueske Ham, Ginger-Citrus Glaze
Granbazán, "Etiqueta Verde" Albariño, Rias Baixas DO, Spain 2018

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MISO MARINATED SEA BASS & SHRIMP-THAI CURRY

Vegetable Dumpling, Soy Braised Shiitake Mushrooms, Bok Choy Sauté, Coconut Milk
Robert Weil, "Tradition" Riesling {Kabinett}, Rheingau, Germany 2017

** Add Maine Lobster to Any Fish Course \$28.00 Supplemental **

CABERNET BRAISED PRIME BEEF SHORT RIBS

Summer Squash, Italian Peppers, Sweet Onion-Potato Purée, Corn Sauté
Alain Voge, "Les Peyrouses" Syrah, Côtes du Rhône AOC, France 2017

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ROASTED DUCKLING & BALSAMIC MARINATED FIGS

Leg Confit, Italian Kale, Pearl Pasta, Toasted Almonds, Black Currant Jam, Duck Jus
Wait Cellars, Devoto Garden Vineyard Pinot Noir, Green Valley AVA, Sonoma, CA 2015

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** 13.50 Supplemental Charge **

GRILLED BEEF TENDERLOIN & BRAISED SHORT RIB DUO

Summer Beans, Mushroom Sauté, Sweet Onion Potato Purée, Red Wine Jus
The Fableist, Cabernet Sauvignon, Paso Robles, CA 2017

** Add Maine Lobster to Any Entrée Course \$28.00 Supplemental **

STONE FRUIT

SPICED PLUM EVOO CAKE, HONEY-ALMOND FLORENTINE, WHIPPED CRÈME FRAICHE
Ben Ryé, Zibbibo, Passito di Pantelleria DOC, Sicily, Italy 2015

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BERRY

LEMON-RICOTTA CANNOLI, STRAWBERRY CHAMPAGNE SORBET, CANDIED PISTACHIO
Paul Anheuser, "Kreuznacher Krötenpfuhl" Riesling {Auslese}, Mosel, Germany 2005