

Tasting Menu

DUNGENESS CRAB

Ossetra Caviar | Chilled Somen | Yuba

SAKURA WOOD-SMOKED HAMACHI

Arrowhead Cabbage | Yukon Potato | Golden Sesame

CODDLED HEN EGG   +\$30 ADD FRESHLY SHAVED BLACK TRUFFLE

Porcini Mushroom Marmalade | Confit Pork | Maple-Sherry

WOLFE RANCH QUAIL

Black Walnut Financier | Charred Shallot Jam | Pomegranate

FLANNERY BEEF

Black Trumpet | Butternut | Sunchoke | Bone Marrow Vinaigrette

OR

A5 JAPANESE WAGYU RIBEYE   +\$60 SUPPLEMENT

Black Garlic Purée | Maitake Mushroom | Koshihikari Rice | Cashew

SELECTIONS FROM OUR CHEESE CART

Baked Apple Jam | Brown Butter-Honey | Candied Walnuts

PAVLOVA

Pineapple | Coconut | Lime | Thai Basil



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 20% service charge will be added to any additional items.

To help provide health benefits for our team, an 8% surcharge will be added to all sales.

If you would like this charge removed, please let our staff know.

Thank you for dining with us and supporting our staff!