

Tasting Menu

PROTÉGÉ RESERVE CAVIAR

Monterey Bay Abalone | Toasted Grains | Finger Lime

KING PRAWN

Arrowhead Cabbage | Water Chestnut | Green Apple | Japanese Curry

9-LAYER LASAGNA

Porcini Mushroom Marmalade | Aged Parmesan | Madeira

OR

WHITE TRUFFLE GNOCCHI +\$60 SUPPLEMENT

Smoked Bacon-Aged Gouda Fondue | Brown Butter | Freshly Shaved Alba White Truffles

WOLFE RANCH QUAIL

Black Walnut | Tokyo Turnip | Shallot Jam | Pomegranate

FLANNERY BEEF

Confit Potato | Spinach | Garleek | "Thousand Island Dressing"

OR

A5 JAPANESE WAGYU RIBEYE +\$65 SUPPLEMENT

Koshihikari Rice | Maitake Mushroom | Black Garlic | Candied Cashew

SELECTIONS FROM OUR CHEESE CART

Membrillo | Toasted Honey | Candied Pecans

DARK CHOCOLATE GÂTEAU

Sour Cherry | Noyaux

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!

