

Tasting Menu

PROTÉGÉ RESERVE OSSETRA CAVIAR

White Asparagus | Dungeness Crab | Béarnaise Vinaigrette

PACIFIC SABLEFISH

English Peas | Sweet Onion Dashi | Sakura Wood

9-LAYER LASAGNA +\$30 ADD FRESHLY SHAVED BLACK TRUFFLE

Morel Mushrooms | Aged Parmesan | Madeira

WOLFE RANCH QUAIL

Black Walnut Financier | Charred Shallot Jam | Pomegranate

FLANNERY BEEF

Stinging Nettles | Green Garlic Gnocchi | Black Trumpets | Ramp 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

STRAWBERRIES AND CREAM

Lemon Verbena | Rhubarb Sorbet



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!