

Tasting Menu

PROTÉGÉ RESERVE OSSETRA CAVIAR

Bluefin Tuna | Cucumber | Avocado | Oyster Vinaigrette

VERMILLION COD

Matsutake Mushroom | Celtuce | Shellfish Sabayon

9-LAYER LASAGNA

Porcini Mushroom Marmalade | Aged Parmesan | Madeira

WOLFE RANCH QUAIL

Braised-Pine Nut Porridge | Savory Granola | Pickled Currants

14-DAY DRY-AGED FLANNERY BEEF SUPPLEMENT A5 JAPANESE WAGYU +\$65

Potato Cannoli | Red Kuri Squash | Patchwork Pepper Chimichurri

SELECTIONS FROM OUR CHEESE CART

Quince Membrillo | Toasted Honey | Candied Pecans

AUTUMN TARTLET

Pumpkin | Blackberry | Vanilla



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!