

# TASTING MENU

MENU 129 | WINE PAIRING 75

## SUPPLEMENTAL COURSES

PLATINUM OSETRA CAVIAR 75

A5 WAGYU (MIYAZAKI) 45

VIRGINICA OYSTER

HOT KUSHI OYSTER

OREGON ALBACORE TART

CALIFORNIA YELLOWTAIL “CEVICHE”

*HELPS CREEK UNDERWOOD MOUNTAIN RIESLING 2019*

GNOCCHI AND BLUE CHEESE

*DELAS FRÈRES ST JOSEPH BLANC LES CHALLEYS 2019*

BLACK COD RISOTTO

*DOMAINE EDEN SANTA CRUZ MOUNTAINS CHARDONNAY 2020*

BREAD & BUTTER

PORK SHORT RIB, TOKYO TURNIP

*ALEX FOILLARD COTE DE BROUILLY GAMAY NOIR 2019*

WHITE STURGEON, CHESTNUT MUSHROOM

*STOLLER RESERVE DUNDEE HILLS PINOT NOIR 2017*

CITRUS CRÈME BRÛLÉE

BOSC PEAR & RIESLING

*JEAN-MARC GRUSSAUTE CAMIN LARREDYA ‘AU CACEU’ JURANÇON 2021*

BLACKBERRY PÂTE DE FRUITS

MACARON

TWENTY PERCENT SERVICE CHARGE IN LIEU OF GRATUITY

## TO BEGIN

### 1/2 SHELL OYSTERS, HALF DOZEN

KUSHI —BAYNES SOUND, BC

24

VIRGINICA—TOTTEN INLET, WA

24

### CAVIAR SERVICE

75

1/2 OZ PLATINUM OSSETRA CAVIAR SERVED WITH SOUBISE PANNA COTTA AND BUCKWHEAT BLINI

### YELLOWTAIL CEVICHE

27

CALIFORNIA YELLOWTAIL, AJI CHILI 'LECHE DE TIGRE,' RADISH

## FIRST COURSE

### GNOCCHI AND BLUE CHEESE

17

CANDY ROASTER GNOCCHI, TURNIP AND HOUSE MADE BLUE CHEESE

### FOIE GRAS

29

FOIE GRAS TERRINE WITH PEAR AND BREAD

### RISOTTO

23

MELTED LEEK RISOTTO WITH BERKSHIRE PORK SHORT RIB

### BAKED OYSTERS

24

SIX HOT KUSHI OYSTERS WITH MEYER LEMON BUTTER AND GREEN CHILI

## PRINCIPAL COURSE

### A5 WAGYU STEAK (MIYAZAKI, JAPAN)

90

4 OZ. MANHATTAN STEAK FROM MIYAZAKI JAPAN, SERVED WITH SAUCE BORDEAUX,  
CONFIT KOHLRABI AND WINTER VEGETABLES

### DELICATA WELLINGTON

32

SAVORY PUFF PASTRY WITH DELICATA SQUASH, BLACK TRUMPET MUSHROOM AND WINTER GREENS

### WHITE STURGEON

38

WHITE STURGEON WITH CHESTNUT MUSHROOM AND SAUCE VIN JAUNE

### LAMB

42

LOCAL M&P RANCH LAMB WITH RED MOLE, CAULIFLOWER AND KALE