



CHEF'S TASTING MENU

SLOW COOKED DUCK EGG

CRÈME FRAÎCHE, OSSETRA CAVIAR

DOMAINE CARNEROS, "LE RÊVE", BLANC DE BLANCS, CARNEROS, 2011

BEETS

STRACCIATELLA DI BUFALA, HIBISCUS, PISTACHIO

ANCIEN, "SANGIACOMO VINEYARD", PINOT GRIS, CARNEROS, 2017

SABA "JAPANESE FATTY MACKEREL"

SAVORY BROTH, SONOMA GRAPES, SAKE, PIGNOLIAS,

ANISE HYSSOP, FENNEL BRONZE

MERRY EDWARDS, SAUVIGNON BLANC, RUSSIAN RIVER VALLEY, 2017

FOIE GRAS MILLEFEUILLE*

BLACK MISSION FIGS, TIGER FIGS, SAUTERNES, ALMOND PRALINE

(\$15 SUPPLEMENT FOOD, \$30 WITH WINE PAIRING)

FAR NIENTE, "DOLCE", SEMILLION BLEND, LATE HARVEST, NAPA VALLEY, 2012

STEAMED BLACK COD *

XO SAUCE, ENOKI, KOHLRABI, DASHI

PAUL HOBBS, CHARDONNAY, RUSSIAN RIVER VALLEY, 2016

HOUSEMADE TAGLIATELLE*

ALASKAN KING CRAB, SANTA BARBARA SEA URCHIN, DOUGLAS FIR ASH

TALISMAN, "GUNSALUS", PINOT NOIR, RUSSIAN RIVER VALLEY, 2013

GRILLED CALIFORNIA SQUAB*

BABY LEEKS, GRILLED MUSHROOMS, FERMENTED BLACK BEANS, BLACK GARLIC SHOYU JUS

KIERAN ROBINSON, SYRAH, BENNETT VALLEY, 2014

MIYAZAKI RESERVE A5 WAGYU BEEF*

HOUSEMADE MILK BREAD, SLYVETTA, YUZU KOSHO

(\$35 SUPPLEMENT FOOD, \$55 WITH WINE PAIRING)

LETO CELLARS, EXCEPTIONAL SELECTION, CABERNET SAUVIGNON, NAPA VALLEY, 2014

CHEF'S CHEESE SELECTION

SOMMELIER'S WINE SELECTION

PERSIMMON SORBET

TAHITIAN VANILLA BEAN PANNA COTTA, PETITE MERINGUE KISSES, CRANBERRY CRYSTALS

PUMPKIN PAVÉ

CANDIED SAGE PEPITAS, CRANBERRY COULIS

THE RARE WINE CO. "BOSTON BUAL", MADEIRA, PORTUGAL, NV

TASTING \$165 | WINE PAIRING \$110

TASTING MENU AVAILABLE FOR THE ENTIRE TABLE ONLY

**The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals*

A service charge of 20% will automatically be added to parties of 6 or larger



TSAR NICOULAI CAVIAR SERVICE

SUSTAINABLE, CALIFORNIAN, WHITE STURGEON CAVIAR (1 OUNCE)

TOAST POINTS, TRADITIONAL ACCOUTREMENTS

“SELECT”

75

BEAUTIFUL DARK BROWN TO PLATINUM HUE WITH A CREAMY, GENTLE POP

MEDIUM TO LARGE SIZED BEAD & A SMOOTH FINISH

“RESERVE”

100

LIMITED QUANTITY, TAWNY BROWN TO PLATINUM HUE,

LARGE SIZED BEAD WITH A LINGERING CREAMY FINISH

APPETIZERS

SABA “JAPANESE FATTY MACKEREL”*

21

SAVORY BROTH, SONOMA GRAPES, SAKE, PIGNOLIAS, ANISE HYSSOP, FENNEL BRONZE

SLOW POACHED DUCK EGG AND MATSUTAKE MUSHROOM*

20

DUCK EGG, MUSHROOM BROWN BUTTER POWDER, PUFFED FARRO, MATSUTAKE SHOYU

HOUSEMADE TAGLIATELLE*

32

ALASKAN KING CRAB, SANTA BARBARA UNI, DOUGLAS FIR ASH

BLUE FIN TUNA CRUDO*

23

POMEGRANATE, QUINCE, CHERRY BLOSSOM SHOYU, CHRYSANTHEMUM, APPLE BLOSSOM EGYPTIAN STARFLOWER

BEETS

19

STRACCIATELLA DI BUFALA, HIBISCUS, PISTACHIO

FOIE GRAS MILLEFEUILLE*

27

BLACK MISSION FIGS, TIGER FIGS, SAUTERNES, ALMOND PRALINE

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ENTRÉES

FARMER'S MARKET	32
GRILLED EGGPLANT, TRUMPET MUSHROOMS, QUINOA PILAF, SQUASH PUDDING, ROMESCO SAUCE	
BO BO POULTRY POULET*	42
SLOW COOKED BREAST, LOBSTER STUFFED LEG BALLANTINE, FARRO, SALSIFY PUREE, SALSIFY LOGS, BLACK TRUFFLES, LOBSTER-CHICKEN JUS	
VENISON*	46
SLOW COOKED VENISON SADDLE, HAY SMOKED MOUNTAIN ROSE APPLES, CARAMELIZED SUNCHOKE, CRISPY SUNCHOKE, HAZELNUT AIOLI, APPLE CIDER VENISON JUS	
MAINE DIVER SCALLOPS*	40
KABOCHA SQUASH, RED KURI SQUASH PURÉE, CHANTERELLES, PERSIMMON, SAVORY GRANOLA	
STEAMED BLACK COD*	38
XO SAUCE, ENOKI, KOHLRABI, DASHI	
ASSIETTE OF RABBIT IN MEXICAN FLAVOURS	45
LARDO WRAPPED LOIN STUFFED WITH HUITLACOCHÉ, ROASTED RACK, CONFIT LEG PAVE, OAXACAN MOLE, CHAYOTE SQUASH, TAMARIND JUS	
DRY AGED RIBEYE*	55
EMBER ROASTED BEETS, BLACK GARLIC PUREE, COFFEE BLACK GARLIC BORDELAISE	
MIYAZAKI A5 WAGYU BEEF*	
HOUSEMADE MILK BREAD, YUZU KOSHO	
4 OZ	65
8 OZ	120

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DESSERTS & CHEESE

VALRHONA CHOCOLATE SOUFFLÉ FOR TWO	24
CHOCOLATE ANGLAISE SAUCE	
COMICE PEAR TART TATIN	13
BRILLAT-SAVARIN ICE CREAM, POPPED SORGHUM & PECAN BRITTLE	
HOT, COOL & COLD RASPBERRIES	13
FLAMING RASPBERRY CRÈME BRULEE, CARAMEL WRAPPED RASPBERRIES & RASPBERRY SORBET	
VALRHONA AZELIA HAZELNUT CHOCOLATE DACQUOISE TORTE	13
COFFEE CHANTILLY, HAZELNUT PETITE CHOUX, CRUSHED BRITTLE	
QUINCE & ALMOND CLAFOUTIS TART	13
VANILLA POACHED QUINCE, CRÈME FRAÎCHE ICE CREAM, STREUSEL TOPPING, CRÈME ANGLAISE	
PASTEL DE TRES LECHE	13
THREE MILKS & BRANDY SOAKED ORANGE OLIVE OIL CAKE, POACHED & CARAMELIZED PINEAPPLE, COCONUT ICE CREAM	
DAILY SELECTION OF SORBETS	13
THREE FLAVORS, PREPARED DAILY	
SELECTIONS FROM THE CHEESE CART	
THREE SELECTIONS	15
FIVE SELECTIONS	23

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COCKTAILS

SALTED AGAVE	14
PATRON SILVER TEQUILA, SALT, COINTREAU, MANGO, AGAVE, LIME	
ELDERFLOWER SOUR	16
BELVEDERE VODKA, ST. GERMAIN, APEROL, LEMON	
BOYES BOULIVARDIER	16
BARREL AGED KNOB CREEK RYE , HOOKERS HOUSE BOURBON, CAMPARI, SWEET VERMOUTH	
KENWOOD COLLINS	14
HENDRICKS GIN, BLACKBERRY, LEMON, CLUB SODA	
THE MISSION MAI TAI	16
BACARDI 8 AÑOS RUM, GRAND MARNIER, HOUSE MADE ALMOND ORGEAT, LIME	
KILLING THYME	14
PLYMOUTH GIN, DOMAINE DE CANTON GINGER LIQUEUR, LEMON, AGAVE NECTAR	
SEASONAL GIN Y TONICA	16
SEASONAL MARGARITA	16
SEASONAL OLD FASHIONED	16
SEASONAL CHAMPAGNE COCKTAIL	16

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