

CAVIAR & TRUFFLE MENU



HOUSE SMOKED DELTA STURGEON

lobster & fennel salad, crème fraîche, lemon-caviar vinaigrette
Champagne, Taittinger, Brut La Francaise, Brut, Reims NV

SEARED GEORGES BANK DIVER SCALLOP

warm potato- leek latke, mache, caviar fondue
Chardonnay, Château de Puligny Montrachet, 1er Cru Remilly, Saint-Aubin 2012

SEARED RHODE ISLAND BLACK BASS

semolina tagliarinni, dungeness crab, sauce perigueux
Pinot Noir, J.K. Carriere, Vespidae Willamette Valley 2011

GRILLED STERLING FARMS FILET OF BEEF

porcini scented potato gratin, wild mushroom duxelles, shaved perigord black truffles
Cabernet Sauvignon, Château Soussans, Margaux 2010

PISTACHIO SEMIFREDDO

winter citrus, chocolate caviar
Furmint, Tokaji Aszú, Red Label, 5 Puttonyos, Royal Tokaji, Hungary 2008

TASTING MENU 155 / WINE PAIRINGS 85



T A S T I N G M E N U

MOSAIC CARPACCIO

ahi tuna, diver scallop, arctic char

OR

ROASTED HEIRLOOM BEET SALAD

dungeness crab, truffled crème fraîche, blood orange reduction

Patrick Piuze, Non Dosé, Vin de Bourgogne NV



WILD MUSHROOM BISQUE

louisiana shrimp coins, grilled leeks, madeira gastrique

OR

SEARED GEORGES BANK DIVER SCALLOP

yukon gold potato galette, maitake mushrooms, sauce de poisson

Falanghina, Furore Bianco, Marisa Cuomo, Costa d' Amalfi 2013



BROILED MAINE LOBSTER TAIL

cauliflower mousseline, celery root – apple salad, lemon aioli

OR

SEARED RHODE ISLAND BLACK BASS

lentils du puy, beef marrow butter, pinot noir reduction

Grüner Veltliner, FX Pichler, Urgestein Terrassen, Smaragd, Wachau 2012



GRILLED STERLING FILET OF BEEF

porcini scented potato gratin, wild mushroom duxelles, cabernet sauvignon jus

OR

OLIVE WOOD GRILLED SQUAB

truffled buckwheat scrapple, leek soubise, dried fruit chutney

Syrah, Maxime Graillet, Equis, Cornas 2010



YUZU PANNA COTTA

coconut sorbet, black sesame & basil

White Riesling, Navarro, Cluster Select, Anderson Valley 2011

OR

MILK CHOCOLATE NAMELAKA

devils food, dulce de leche, spicy caramel popcorn, milk ice cream

Malmsey Madeira, Blandy's 15yr with chocolate

TASTING MENU 120 / WINE PAIRINGS 65