

Chef's Tasting Menu*

— Per Table Only —

Caviar Tartare

Filet Mignon-Kampachi-Osetra Caviar Tartare; Lightly Smoked Dashi Gelée
Chikurin, "Karoyaka," Junmai, Ginjo Sake

Lobster

Lacquered Lobster Tail; Herb Spring Roll
Lemongrass Consommé
Krug, Grande Cuvée, France NV

Langoustine

Seared Langoustine; Fennel Mousseline
Spiced Citrus-Sambal Sauce
Arbois Pupillin, "Jurassique," Domaine de la Renardière, Jura, France 2015

Salmon

Barely Cooked Organic Salmon; Warm Buddha's Hand Salad
Tarragon-Olive Oil Emulsion
Chassagne-Montrachet, Premier Cru-Les Vergers, René Lequin-Colin, Burgundy, France 2014

Halibut

Poached Halibut; Manila Clams
Wild Mushroom Casserole
Pinot Noir, Wind Gap, Sonoma Coast, California 2014

White Tuna-Japanese Wagyu

Grilled Escolar and Seared Japanese Wagyu; Wild Mushroom "Endive Farcie"
Red Wine-Peppercorn Sauce
Château Bourgneuf, Pomerol, France 2005

Grapefruit

Grapefruit Sorbet, Blood Orange-Quince Granité
Bugey-Cerdon, Patrick Bottex, Savoie, France NV

"Black Forest"

Brandied Cherries, Whipped Vanilla Cream, Smoked Chocolate Crèmeux
Zweigelt, Beerenauslese, Alois Kracher, Burgenland, Austria 2013

** Consuming raw or undercooked meats, poultry, seafood
shellfish or eggs may increase your risk of foodborne illness*