

# Chef's Tasting Menu\*

---

—Per Table Only—

## Tuna

Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives  
*Albariño, Bodegas Albamar, Rías Baixas, Galicia, Spain 2020*

## Caviar

Osetra Caviar on a "Potato Cloud"  
*Champagne, Louis Roederer, Collection, NV*

## Langoustine

Sautéed Langoustine; Mushroom Salad  
Tahini Brown Butter Vinaigrette  
*Riesling, Kabinett Feinherb, Thörnicher Ritsch, Ludes, Mosel, Germany 2020*

## Lobster

Poached Lobster; Winter Vegetable Medley  
Miso-Sake Lobster Broth  
*Meursault, Domaine Vincent Latour, Clos des Magny, Burgundy, France 2019*

## Dover Sole

Sautéed Dover Sole; Toasted Almonds, Wild Mushroom  
Soy-Lime Emulsion  
*Champagne, Bollinger "La Grande Année", Aÿ 2012*

## Hiramasa

Grilled Hiramasa; Roasted Maitake  
Bone Marrow-Red Wine Bordelaise  
*Marsannay, Sylvain Pataille, Burgundy, France 2019*

## Pear

Spiced Poached Pear; Tahitian Vanilla Custard  
Poire Williams Sabayon  
*Lions de Suduiraut, Sauternes, Bordeaux, France 2017*

## Milk Chocolate-Hazelnut

Praline Mousse, Gianduja, Orange-Creamsicle Ice Cream  
*Taylor Fladgate, Tawny, 20 Year Old*

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