

Chef's Nine Course Tasting Menu

Hawaiian Ahi Poke

*Wasabi Tobiko, Macadamia Nuts, Orange,
Soy, Cucumber*

Beet Salad

La Cuesta Farms, Goat Cheese

Balsamic Braised Pork Belly

"Red Beans & Rice" BBQ Sauce

Wild Alaskan Salmon

Spinach, Garbanzos, Chorizo Butter

Prime Beef Tartare

*American Sturgeon Caviar
Truffled Dijon Aioli, Quail Eggs*

Grilled Honey-Glazed Quail

Cannellini Bean Cassoulet, Braise Fennel

Prime Aged Filet Mignon

*Chanterelle Mushroom, Brussels Leaves,
Glazed Honey Roasted Cipollinis, Purple Potato*

Artisanal Cheese

Chef's Nightly Selection with Toast Points

Warm Chocolate Croissant Pudding

Irish Car Bomb Gelato

110 Per Person

198 with our Sommelier's Wine Pairing

*Jonathan Gelman
Executive Chef*

*Tony Sansalone
Pastry Chef*