



CHEF'S TASTING & WINE PAIRING

\$130/PERSON

AMUSE-BOUCHE

FRIED OYSTER
KIMCHI, PONZU

COURSE TWO

BEETS & GOAT CHEESE

BEET PUREE, ROOT VEGETABLES, GOAT CHEESE CROQUETTE
JOSEPH DROUHIN - CHARDONNAY - FRANCE

COURSE THREE

HEARTH GRILLED OCTOPUS

ROMESCO, OLIVE, POTATO, ALMOND, TOMATO CONFIT
CHEMISTRY - PINO GRIS - OREGON

COURSE FOUR

DUCK BREAST

PARSNIP PUREE, CHERRY GASTRIQUE, ROASTED MUSHROOM
ELECTRIC BEE - PRIMITIVO - ITALY

ENTREMENT

SORBET
BLOOD ORANGE

COURSE SIX

WILD BOAR RAGU

OVER POLENTA, TOPPED WITH PARMESAN FOAM
GIBSON RANCH MINER FAMILY - SANGIOVESE - CALIFORNIA

COURSE SEVEN

GINGER BREAD CAKE

EGGNOG CREME ANGLAISE, CANDIED KUMQUAT
TAWNY 10YR PORT

A GIFT FROM CHEF

CHOCOLATE TRUFFLE

SOMMELIER SELECTION

\$175/PERSON

*\$100/PERSON WITHOUT WINE PAIRING
ALL GUESTS IN PARTY MUST PARTICIPATE
OFFERED MON THRU SAT - BETWEEN 5:00PM - 8:30PM*

