

TASTING MENU

CAVIAR SERVICE FOR TWO

and Crème Fraîche
(215 supplemental charge)

Bundschu Estate Vineyard, Dry Gewürztraminer

SMOKED HUDSON VALLEY FOIE GRAS

Toasted Macadamia Nuts, and La'ie Vanilla Jus

(15 supplemental charge)
Royal Tokaji, "Late Harvest", Hungary, 2018

Silvio Nardi, Rosso di Montalcino, Tuscany, 2022

AND CUT MORINGA TAGLIATELLI

Kumeu River, Estate Chardonnay, New Zealand, 2023

KOREAN STYLE BRAISED SHORT RIB

Château La Nerthe, Châteauneuf du Pape, Les Graniers 2018

GRILLED JAPANESE A-5 WAGYU

Kula Romaine, Ho Farm Tomatoes, Spinach Panzanella
and Bone Marrow Vinaigrette

(63 supplemental charge)
Winger, Knights Valley Reserve, Cabernet Sauvignon

LOBSTER RISOTTO

Whole 1lb Maine Lobster, Small Kine Farms Mushroom
Wilted Spinach, Preserved Local Meyer Lemon

Reggiano, and Acquerello
(\pm supplemental charge)

(45 supplemental charge)
Foppiano Estate, Pinot Noir, 2023

Wine Pairing 75

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surprised by what e

