

Chefs Tasting Menu

Amuse-Bouche

Schramsberg, Blanc de Blancs, Brut NV, 3oz

Asparagus Salad

fennel/ blood orange/ crispy sunchoke/ watercress/ endive/
warm peppercorn-dill vinaigrette (X)

Chardonnay, Pence Ranch, Santa Barbara County 2015, 3oz

Saffron Linguine

housemade prosciutto/ hedgehog mushroom/ watercress

Châteauneuf-Du-Pape, Château Mont-Redon 2015, 3oz

Seared Duck Breast *

duck confit-cranberry bean ragout/ heirloom carrots/
charred frisee/ plum reduction (X)

Pinot Noir, Dumol, Sonoma Coast 2015, 5oz

Intermezzo

Winter Sangria Sorbet

spiced red wine/ pomegranate/ candied kumquat/
frozen citrus cranberries/ champagne

\$90 per person

Wine pairing available, additional \$70 per person

Tax and gratuity not included. No substitutions.

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

(X) Suitable for a gluten-free diet.