



CHEF'S TASTING MENU

Koji Cured Halibut Carpaccio
heirloom tomato, watermelon,
ginger lemongrass relish, furikake

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Foie Gras Steam Buns
lime leaf foie gras terrine, kumquat,
strawberry, pickles, herbs, ham crisp
(SUPPLEMENT +20)

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Smoked Salmon Tortellini
tomato water, crème fraîche, dill, cucumber,
everything bagel seasoning

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*Shrimp Crusted Black Cod**
green chorizo creamed corn, marcona almonds,
summer bean salad, chorizo butter

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Beef Cheek Bourguignon
pickled zucchini & goat cheese risotto, chanterelles,
blackberry black garlic sofrito

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Dark Chocolate & Plum Icebox Cake
cardamom meringue, vanilla orange oil
&
Foie Gras Profiteroles

Five Courses \$115 per person

A 20% service fee will be added to all food and beverage.

Gratuity is not expected.

**Items marked with an "*" are cooked to order*
***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs*
may increase your risk of foodborne illness; especially if you have certain
medical conditions.

Many dishes include ingredients not listed on the menu. Please let us know if
you have allergies or food sensitivities.

Wild Mushrooms not an inspected product.