

Tasting Menu

\$55 PER PERSON

FIRST COURSE

(choose one)

Wine Pairing

SAUVIGNON BLANC craggy range te muna vineyard, martinborough, nzl 13

CHARDONNAY françois martenot "moillard" chablis, burgundy, france 16

Truffled Brie Baguette

warm brie, roasted garlic, truffle honey

Wagyu Pigs in a Blanket

mustard seed fancy sauce

Crispy Chicken Potstickers

little gem leaf, mint, sweet & sour marmalade

Spicy Tuna Tataki Roll*

charred snap pea, avocado, cucumber, yuzu onion, cilantro

Ten Vegetable Chopped Salad

avocado, grana padano cheese, champagne vinaigrette

SECOND COURSE

(choose one)

Wine Pairing

PINOT NOIR fox block xv böen by belle glos, zabala vineyard, monterey, ca 14

CABERNET RESERVE BLEND label story quilt + frc, napa valley, ca 17

French Quarter Salmon*

baby artichokes, caramelized brussels sprouts, golden beet, beurre blanc

Steak Frites*

wagyu skirt steak, arugula, black truffle maître d' butter

Chicken Francese

buttered parm spaghetti, broccolini, lemon, roasted chicken jus

Spicy Vodka Pasta

baked paccheri stuffed with ricotta & mozzarella, acqua pazza, basil, arugula

Filet Mignon*

pomme purée, haricot verts, toasted almond +\$10

Maine Lobster Roll

buttered brioche, old bay aioli, poached celery, dill

THIRD COURSE

(choose one)

Cocktail Pairing

ESPRESSO MARTINI

vodka, italian espresso liqueur, burnt banana, salted cold foam 14

ESPRESS NO TINI slow steeped coffee, madagascar vanilla, sea salt 7

Black Forest Sticky Toffee Pudding

chocolate toffee sauce, whipped mascarpone, luxardo cherries

Praline Butter Crunch Cake

praline chiffon, hazelnut toffee, vanilla ice cream

Southern Buttermilk Tart

summer strawberry, lemon, vanilla mascarpone (gluten free)