

STARTERS

Urfa Biber Pork Belly 21

Smoked Apple Compote, Pickled Ramps, Dandelion Greens, Pleasant Ridge Reserve

Seared Diver Scallops 35

Vadouvan Curry, Cauliflower, Chickpeas, Cashew, Curry Emulsion

King Crab Elote 36

Roasted Sweet Corn, Lime Crema, Paprika, Cayenne Pepper, Roasted Tomatoes, Cotija

La Belle Farms Foie Gras Torchon 29

Grilled and Pickled Plums, Petite Greens,
Pickled Fennel, Toasted Brioche

Silver King Corn Soup 20

Poached Lobster, Boondi, Chunky Chat Masala

Roasted Carrot Salad 17

Pistachios, Avocado, Puffed Amaranth,
Bitter Greens, Gochujang Dressing

ENTRÉES

Halibut 72

Glazed Golden Beets, Leeks, Summer Beans,
Patty Pan, Roasted Fennel, Halibut Saffron Fumet

Butter-Seared 12 oz Wagyu Rib Eye 80

Smoked Potato Galette, Candied Shallots, Bordelaise Sauce

Ora King Salmon 64

Farro with Glazed Oyster Mushrooms, Green Tomato Relish,
Pistachios, Asparagus, Toasted Edamame

Guinea Hen 59

Grilled Summer Squash, Roasted Carrots, Orzo,
Roasted Hen and Horseradish Jus

48 Hour Braised Short Ribs 67

Glazed Chanterelles, Crispy Polenta Cake, Asparagus, Roasted Cipollini Onions,
Garlic and Parsley Puree, Sherry Cream Sauce

7-Year Aged Risotto 42

Market Vegetables, Bella Vitano Parmesan Crisp

Grilled Australian Rack of Lamb 72

Eggplant, Artichokes, Niçoise Olives, Tapenade,
Smoked Tomatoes, Thyme Lamb Sauce

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.

CHEF'S TASTING MENU

FIRST COURSE

Silver King Corn Soup

Poached Lobster, Boondi, Chunky Chat Masala

Bodegas Yuste, "Aurora", Andalucia, Spain NV – Manzanilla Sherry



SECOND COURSE

King Crab Elote

Roasted Sweet Corn, Lime Crema, Paprika, Cayenne Pepper, Roasted Tomatoes, Cotija

or

La Belle Farms Foie Gras Torchon

Grilled and Pickled Plums, Petite Greens,

Pickled Fennel, Toasted Brioche

or

Urfa Biber Pork Belly

Smoked Apple Compote, Pickled Ramps, Dandelion Greens, Pleasant Ridge Reserve

Mawby Brut, Blanc, Leelanau Peninsula, Michigan NV

THIRD COURSE

Seared Diver Scallops

Vadouvan Curry, Cauliflower, Chickpeas, Cashew, Curry Emulsion

or

Halibut

Glazed Golden Beets, Leeks, Summer Beans,

Patty Pan, Roasted Fennel, Halibut Saffron Fumet

Bodegas Granbazán, Limousin, Rias Baixas, Spain 2017 – Albariño

FOURTH COURSE

Grilled Elk Rack

Salt-Roasted Red Beets, Ibérico Ham, Wild Rice, Blackberry Jus

or

48 Hour Braised Short Ribs

Glazed Chanterelles, Crispy Polenta Cake, Asparagus, Roasted Cipollini Onions,

Garlic and Parsley Puree, Sherry Cream Sauce

Robert Sinskey Vineyards, POV, Carneros, California 2016 – Bordeaux Blend



FIFTH COURSE

Corn Cake

Cranberry Chutney, Ginger Espuma, Lime Crème Fraîche Sorbet

or

Whatchamacallit

Peanut Butter Caramel, Peanut Butter Brittle, Chocolate Mousse,

Chocolate Pearls, Brown Butter Ice Cream, Chocolate Ice Cream

Château Roûmieu-Lacoste, Sauternes, France 2018 – Semillon

165 – Five Course Tasting Menu 235 – With Beverage Pairings

-Substitutions may require surcharge-