

Tasting Menu | 225 Per Person

DUNGENESS CRAB

Piel De Sapo Melon | Avocado | Thai Basil

SAKURA-SMOKED SABLEFISH

Ossetra Caviar | Potato Confit | Sweet Onion

9-LAYER LASAGNA

Porcini Mushroom Marmalade | Aged Parmesan | Burgundy Truffle

WOLFE RANCH QUAIL

Collard Greens | Sweet Potato | Pomegranate

FLANNERY BEEF SHORT RIB

Little Gem Lettuce | Brentwood Corn | Cordyceps | Steak Sauce

OR

A5 JAPANESE WAGYU RIBEYE +\$55 SUPPLEMENT

Black Garlic Purée | Maitake Mushroom | Koshihikari Rice | Peanuts

SELECTIONS FROM OUR CHEESE CART

Apple Membrillo | Brown Butter-Honey | Rosemary-Walnuts

STRAWBERRY SHORTCAKE

Elderflower | White Chocolate | Lemon



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 20% service charge will be added to any additional items.

To help provide health benefits for our team, an 8% surcharge will be added to all sales

If you would like this charge removed, please let our staff know.

Thank you for dining with us and supporting our staff!