
CANAPÉS



CAESAR SALAD

fall vegetables, pickles, marinated anchovies, sourdough garlic
chips, smoked farm egg, fiore sardo pecorino

2018 La Caña Albariño | Rías Baixas, Spain

BABY ABALONE +45

white truffle, steamed egg

2015 Akilia 'Tosca Cerrada' Palomino | Tierra de Cadiz, Spain

TORTELINI IN BRODO

mushroom, ricotta, thyme, mushroom consommé

2018 Caves de Donnas 'Barmet' Nebbiolo | Vallée d'Aoste, Italy

~~~ Choice Of ~~~

STEAMED BLACK COD

black truffle, celery root, hazelnut, poultry jus

2018 Brick House Gamay Noir | Ribbon Ridge, OR

or

DRY-AGED DUCK

roasted carrot, wild huckleberry, truffle jus

DRY-AGED PRIME RIB ROAST +15

2015 Maison Chanzzy 'En Rosey' Pinot Noir | Rully, France



RUM BABA

poached quince, caramelized white chocolate

2014 Robert Sinskey 'Late Harvest' Pinot Gris | Carneros, CA

CHEF'S MENU \$95 ~ WINE PAIRINGS \$65

---