

# Tasting Menu

## **Japanese Shima Aji**

Pickled Baby Peach, Sea Sponge, Bonito  
*Kamoizumi, Komé Komé, Japan*

## **Langoustine**

Young Fennel, Lobster Mushroom Lasagna  
*1994 Domaine aux Moines, Savennières-Roche aux Moines, France*

## **Foie Gras**

Blood Orange, Salsify, Aerated Brioche  
*Lustau, Solera Reserva, Don Nuno, Dry Oloroso, Jerez, Spain*

## **Skate Wing**

Brown Butter, Scrambled Cauliflower, Caper Powder  
*2008 Terredora Dipaolo, Loggia Della Serra, Greco di Tufo, Campania, Italy*

## **Pastrami Pigeon**

Swiss Cheese, Sauerkraut, Rye  
*Duchesse de Bourgogne, Flemish Ale, Belgium*

## **Japanese Kuroge Beef**

Marrow Toast, Matsutake, Bordelaise Sauce  
*2005 Château de Pez, Saint-Estèphe, Bordeaux, France*

## **Fools Gold**

Chocolate, Salty Hazelnut Praline, Milk Sorbet  
*Lustau, Solera Reserva, Capataz Andrés, DeLuxe Cream, Jerez, Spain*

## **Baba Au Rhum**

Textures of Coconut and Pineapple  
*2004 Weingut Rosenhof, TBA Chardonnay, Burgenland, Austria*

**\$125** per person for tasting

**\$75** per person for wine pairing

\*Menu Subject to Change