

Tasting Menu

Japanese Shima Aji

Pickled Baby Peach, Sea Sponge, Bonito

2006 Hans Wirsching Riesling Spätlese Trocken, Iphöfer Kronsberg, Franken

Langoustine

Young Fennel, Lobster Mushroom Lasagna

2008 Terredora Dipaolo, Falanghina DOC, Campania

Foie Gras

Aerated Brioche, Concord Grape, Sunchoke

2003 von Hövel Oberemmel Hütte Spätlese, Saar

Turbot

Butternut Squash, Madras Curry, Pumpkin Seed Granola

2008 Domaine de la Becassonne, Côtes du Rhône

Pastrami Pigeon

Swiss Cheese, Sauerkraut, Rye

2008 Au Bon Climat, Pinot Noir, Santa Barbara County

Jameson Farm Lamb

Vadouvan, Pickled Tongue, Celery, Raisin, Peanut Butter

2007 Turley Juvenile, Zinfandel, California

Fools Gold

Chocolate, Salty Hazelnut Praline, Milk Sorbet

González Byass Solera 1847, Oloroso Dulce Sherry, Jerez, Spain

\$110 per person for tasting

\$70 per person for wine pairing

*Menu Subject to Change