



Amuse Bouche

SLOW COOKED EGGS
& TSAR IMPERIAL DAURENKI CAVIAR
Toasted Brioche, White Miso, Mountain Chives

Starter

for the table

CHARLOTTE OF ASPARAGUS
WITH CHILLED DUNGENESS CRABMEAT
Sauce Louis, Leeks Vinaigrette, Fines Herbs

ENGLISH PEA SOUP
Crème Fraiche, Pineapple Mint, Cinco Jotas Iberico Ham

Land & Sea

for the table

MT. LASSEN TROUT
Wild Watercress, Haricots Verts, Almondine

FILET MIGNON & FOIE GRAS
Bloomsdale Spinach, Black Périgord Truffle, Madeira Jus

F-1 JAPANESE WAGYU FILET MIGNON
Supplement \$75

Sides

for the table

HANDMADE PASTA GRATIN WITH PARMIGIANO
REGGIANO CHEESE & NETTLES

FINGERLING POTATOES
WITH FRENCH BUTTER

Dessert

EARL GREY TEA PANNA COTTA
Apple Cider Granita, Fleur de Sel Streusel, Rhubarb

*Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

