



CHEF'S TASTING MENU

AHI TUNA TARTARE

ANCHO CHILI, MINT, PINE NUT, SESAME OIL

or

Caviar Parfait (Supplement: Domestic – 28, Russian Osetra – 75)

ALDERWOOD-SMOKED SALMON, CRÈME FRAÎCHE, POTATO CAKE

LOBSTER POT PIE

SUMMER VEGETABLES, BRANDIED-LOBSTER CREAM

SNAKE RIVER FARMS AMERICAN WAGYU RIBEYE

FINGERLING POTATO, MORBIER CHEESE, SYLVETTA

HOT MULLED APPLE CIDER VANILLA SUGAR COOKIE

GLAZED CHOCOLATE BROWNIE COCOA NIB ICE CREAM, SPICED PECANS

ROOT BEER FLOAT WARM CHOCOLATE CHIP & NUT COOKIES

BROWN SUGAR WAFER

CHOCOLATE BON-BON

Specially Prepared for \$98 Per Person

Optional Sommelier Wine Pairing Available for an Additional \$55 Per Person

Premium Wine Pairing Available Upon Request