



60 • 85 with wine pairings
choose one selection from each course

starter

Charred Shrimp ^{GF}

avocado, curry emulsion,
kimchi apple

Hush Heath Estate Balfour "1503"

Brut Rose NV, Kent England

Wagyu Dumpling

enoki mushroom, scallion,
sweet & spicy sauce

Johannisberg "V" Riesling Kabinett

2020, Rheingau, Germany

GF gluten free • VG vegetarian

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

graze

Wedge ^{GF}

baby iceberg, bacon, smoked point Reyes bleu cheese, tomato confit,
candied onion, bleu cheese dressing

2022 Domaine Wachau Gruner Veltliner, Austria

Corn Chowder ^{VG}

potato, bell pepper, onion, carrot, celery, crostini

M. Chapoutier Luberon Blanc "La Ciboise" 2021 Rhone Valley, France

main

Salmon* ^{GF}

english pea curry, lime, cilantro, cauliflower rice, crème fraîche, asparagus,
yuzu vinaigrette

Bravium Chardonnay 2022 Russian River Valley, CA

Tortelloni

shrimp, mushroom duxelles, english pea, candied squash, pine nut, parmesan,
sage, crostini

Ridge "Adielada Vynd" Grenache Blanc 2021, Paso Robles, CA

Short Rib + Scallop*

english pea + carrot risotto, fresno chili jam, luxardo cherry demi

Rockpile by Mauritsen Zinfandel 2021 Sonoma, CA

6 oz. Certified Angus Beef Filet* ^{GF} 8 oz. +10

robuchon potato, demi-glace, tomato agrodolce

Casadei Sogno Mediterraneo 2021, Tuscany, Italy