

AMUSE BOUCHE*

2022 Raventós i Blanc "Blanc de Blancs", Conca Del Riu Anoia, ES

Res: NV Michel Mailliard 1er Cru Brut "Cuvée Grégory", Champagne, FR

HAWAIIAN KANPACHI*

cucumber, ground cherry, serrano, arctic char roe, ponzu

2023 Dr. H. Thanisch Bernkasteler Riesling Kabinett, Mosel, DE

Res: 2019 S.A. Prum Riesling Kabinett "Wehlen Sonnenuhr", Mosel, DE

HOKKAIDO SCALLOP*

smoked sweet corn, pork belly, saffron-corn emulsion

2022 Lingua Franca Chardonnay "Avni" Willamette Valley, OR

Res: 2023 Raen Chardonnay "Lady Marjorie", Sonoma Coast, CA

MAFALDINE

lamb ragout, tomato, harissa soubise, feta

2022 Tenuta di Bibbiano Chianti Classico, Tuscany, IT

Res: 2020 Castello di Ama Gran Selezione "San Lorenzo", Tuscany, IT

TEXAS PHARAOH QUAIL

roasted sol beets, goat cheese polenta, chanterelle

2023 Alexana Dundee Hills Pinot Noir "Mosaic", Willamette Valley, OR

Res: 2021 Hirsch Vineyards "West Ridge" West Sonoma Coast, CA

NIMAN RANCH GRASS FED RIBEYE

haricot vert, tomato, mustard demi

2018 Woodlands Cabernet Sauvignon "Wilyabrup Valley", Margaret River, AU

Res: 2019 Finca Allende "Mingortiz", Rioja, ES

RICOTTA DOUGHNUTS

bourbon maple glaze, brown butter crumble,

candied bacon, sea salt caramel ice cream

Villa Oeiras Vinho de Carcavelos 15 anos, Lisbon, PT

THOMAS MELVIN

Executive Chef

JARED MAY

Wine Director

**Consuming raw or undercooked food increases chance of foodborne illness.*