

FEATURED COCKTAIL

New Leaf

GIN / LEMON, CRÈME DE CASSIS / SPARKLING WINE / CHERRY BLOSSOM TONIC / GRAPEFRUIT BITTERS (+17)

AMUSE

Whipped Ricotta Tart

WILDFLOWER HONEY / PISTACHIO / BASIL / LEMON

STARTERS

Beausoleil Oysters

CHAMPAGNE MIGNONETTE / COCKTAIL SAUCE / LEMON
Louis Pommery, Brut • California NV

Steak Tartare

ROASTED BONE MARROW / CRISPY GINGER & GARLIC / SOURDOUGH
Mesa Primo Scuro, Grenache • Sardinia, Italy 2023

Crab, Corn & Goat Cheese Fritter

LAVENDER HONEY / ESPELETTE PEPPER
Marc Bredif, Chenin Blanc • Vouvray, France 2023

Ellijay Mushroom Vol au Vent

SHERRY MUSHROOM CREAM / THYME / PUFF PASTRY
Benton Lane, Pinot Noir • Willamette Valley, Oregon 2023

Lobster Bisque

LOBSTER MORSELS / BRIOCHE / SHERRY CREAM
Cambria ‘Katherine’s Vineyard’, Chardonnay • Santa Maria Valley, California 2022

Little Gem Wedge Salad

GREEN GODDESS DRESSING / BLEU CHEESE / SOFT HERBS / NUTS & SEEDS / APPLEWOOD SMOKED BACON
Hopler, Grüner Veltliner • Burgenland, Austria 2024

ENTRÉES

Wild Mushroom Cappelletti

SHAVED WINTER TRUFFLE / PISTACHIO / PECORINO FONDUTA / FENNEL POLLEN
Benton Lane, Pinot Noir • Willamette Valley, Oregon 2023

Za’atar Spiced Ahi Tuna (Rare)

COUSCOUS TABOULI / PINE NUT / LABNEH / CITRUS FENNEL VINAIGRETTE
Yllera, White Blend • Rueda, Spain 2024

Sake-Butter Poached Halibut

LEEK SOUBISE / CAVIAR / BURNT CHIVE OIL / VICHYSOISE ESPUME / ESPELETTE PEPPER
Cambria ‘Katherine’s Vineyard’, Chardonnay • Santa Maria Valley, California 2022

Lavender Honey Glazed Duck Breast

SPICED CHARRED CARROTS / PISTACHIO DUKKAH / CELERY ROOT / SOUR CHERRY PORT WINE GLAZE
ADD SEARED FOIE GRAS +20
Gerard Bertrand ‘Vents & Garrigue’, GSM Blend • Languedoc, France 2023

Hickory Smoked Pork Chop

ROASTED LOCAL APPLES / BROWN BUTTER SWEET POTATO / CHARRED ONION ASH / SHIITAKE / APPLE CIDER JUS
Laetitia Estate, Pinot Noir • San Luis Obispo Coast, California 2021

Black Angus Barrel Cut Beef Filet

7 OZ / WHIPPED POTATOES / ELLIJAY MUSHROOMS / COGNAC PEPPERCORN CREAM
Muga el Anden ‘Crianza’, Tempranillo • Rioja, Spain 2021

PASTRY

Strawberry Champagne Crème Brûlée

WHITE CHOCOLATE GANACHE / GOLD DUST
Chateau Laribotte, White Blend • Sauternes, France 2022

Basque Cheesecake

ORANGE BLOSSOM HONEYCOMB CANDY / WHIPPED MASCARPONE
Chateau Laribotte, White Blend • Sauternes, France 2022

Bourbon Caramel Apple Bread Pudding

CINNAMON ICE CREAM / SPICED WALNUTS / BOURBON SOAKED RAISINS / CARAMEL
Cockburn’s Ruby Port • Douro, Portugal NV

Dark Chocolate Hazelnut Tartlet

CHOCOLATE CREMEUX / CANDIED HAZELNUTS / CHOCOLATE SHORTBREAD CRUST / SALTED CARAMEL
Taylor Fladgate 10 Year Tawny Port • Douro, Portugal

\$115 PER PERSON (PLUS TAX & GRATUITY)



Happy New Year