

*We please ask each guest at your table choose the same course size to ensure the best experience.*

*Please advise our servers of any food allergies.*

*All prices are subject to hst.*

## 5 COURSE TASTING | 110

### Chef Snacks

### Daily Bread Service

#### Lobster

Béarnaise, mushroom, chive

#### Rabbit

Lentil, bacon, tomato jus

#### Salmon

Garlic, green sauce, romaine

#### Beef Trio

Onion, potato, thyme

#### Chocolate

Coffee, orange, licorice

## FIVE COURSE WINE PAIRING | 55

A perfectly paired wine enhances each plate.

Served as a 2-4 oz portion, varying per course.

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## TRUST THE CHEF | 145

Our immersive, surprise, seven-course tasting menu inspired by the season creates a unique dining experience where no two menus are alike.

## SEVEN COURSE WINE PAIRING | 70

A perfectly paired wine enhances each plate.

Served as a 2-4 oz portion, varying per course.

## PRE-DINNER SNACKS

Chef's Snacks for Two | 8

Beef Tartare with White Soy | 13

½ Dozen Oysters on Half Shell | 18

## PRIX FIXE 3 COURSE | 80

Daily Bread Service

### STARTERS

**Rabbit**

Lentil, bacon, tomato jus

**Lobster Salad**

Béarnaise, mushroom, chive

**Scallop**

Wheatberry "risotto", spring greens, mint

### MAINS

**Beef Trio**

Onion, potato, thyme

**Salmon**

Garlic, green sauce, romaine

**Cornish Hen**

Lavender, radish, foie gras

### DESSERTS

**Chocolate**

Coffee, orange, licorice

**Carrot**

Cake, sumac, vanilla

## THREE COURSE WINE PAIRING | 40

A perfectly paired wine enhances each plate.

Served as a 2-4 oz portion, varying per course.