

Tasting Menu

PROTÉGÉ RESERVE CAVIAR

Dungeness Crab | Somen | Golden Sesame | Dashi Gelée

MT. LASSEN TROUT ROULADE

Yukon Gold Potato | King Prawn | Sprouted Lentils | Fines Herbes

9-LAYER LASAGNA **ADD PÉRIGORD BLACK TRUFFLE +\$20**

Porcini Mushroom Marmalade | Aged Parmesan | Madeira

WOLFE RANCH QUAIL

Black Walnut | Tokyo Turnip | Shallot Jam | Pomegranate

14-DAY DRY-AGED FLANNERY BEEF **SUPPLEMENT A5 JAPANESE WAGYU +\$65**

Koshihikari Rice | Maitake Mushroom | Black Garlic | Candied Cashew

SELECTIONS FROM OUR CHEESE CART

Hoshigaki | Toasted Honey | Candied Pecans

DARK CHOCOLATE GÂTEAU

Sour Cherry | Noyaux



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 20% service charge will be added to any additional items.

To help provide health benefits for our team, an 8% surcharge will be added to all sales.

If you would like this charge removed, please let our staff know.

Thank you for dining with us and supporting our staff!