

CHEF'S TABLE

AMUSE BOUCHE

SEARED AHI TUNA

Tomato Salad | Goat Cheese | Raspberry | Crisp Herbs

Brut Rose, Schramsberg, North Coast, CA, 2018

WILD MUSHROOM BARLEY RISOTTO

Pickled Shimeji Mushrooms | Truffle | Bok Choy

Bordeaux Blend, Chateau de Pressac, Saint Emilion, FR, 2016

STEAMED ALASKAN HALIBUT

Squash | Fennel | Zucchini
Green Vegetable Foam | Citrus Beurre Blanc

Chardonnay, Flowers, Sonoma Coast, CA, 2021

INTERMEZZO

BEEF TENDERLOIN

Root Vegetable Puree | Asparagus | Carrot
Herb Bordelaise

*Cabernet Sauvignon, Trefethen, Oak Knoll District,
Napa Valley, CA, 2018*

SELECTION OF CHEESE

Chenin Blanc, Leiu Dit, Santa Ynez Valley, CA, 2019

RED WINE & PEAR SORBET

Poached Pears | Micro Mint

TEXTURES OF "VALRHONA" CHOCOLATE

Chocolate Mousse | Ganache | Salted Caramel

10 Year Tawny, Grahm's, Portugal, NV