

M É T I E R

MANGO CARPACCIO

Cured Bluefin Toro, Spiced Kohlrabi, Shaved Scallion,
Chicharron de Harina and Yuzu Kosho Sorbet
*Château Larrivet Haut-Brion, Sauvignon Blanc/Semillon,
Pessac-Leognan, Bordeaux, 2021*

POTATO CROQUETTE

Smoked Salmon Rilette and Spring Garlic Chive Vierge
*Schloss Johannisberg, Riesling, Feinherb Gelblack,
Rheingau, Germany, 2018*

SAUTÉED FILET OF BLACK BASS

Diced Lemon, Hard Boiled Egg and Roast Garlic-Cauliflower Gratin
Clos Ste. Magdeleine, Rhone Blend, Cassis, France, 2023

BROILED MAINE LOBSTER

Roasted Cabbage and Lobster Coral Raviole with Creamy Maine Lobster Broth
*Deovlet, Pinot Noir, Sanford & Benedict Vineyard,
Sta. Rita Hills, California, 2021*

PAN SEARED CALIFORNIA SQUAB

Roasted Brussels Sprouts, Fairytale Pumpkin and Cider Vierge
Comando G, Garnacha, La Bruja de Rozas, Sierra de Gredos, Spain, 2022

GRILLED CALOTTE OF MARTIN'S FARM BEEF RIBEYE

Crispy Potato Mille Feuille, Spiced Beets and Sweet Potato Chips
Château Cos Labory, Bordeaux Blend, Saint-Estèphe, Bordeaux, France, 2015

MANDARIN ORANGE VACHERIN

Bergamot-Mandarin Curd, Spiced Mandarin Gelee, Chamomile Crème Chantilly
and Crème Fraîche Ice Cream
*Joh. Jos. Prum, Riesling Auslese,
Graacher Domprobst, Mosel, Germany, 2023*