

M É T I E R

PINEAPPLE CARPACCIO

Kohlrabi Salad, Cured Bluefin Toro and Kanpachi Sashimi
*Château Larrivet Haut-Brion, Sauvignon Blanc/Semillon,
Pessac-Leognan, Bordeaux, 2021*

POTATO CROQUETTE

Cured Trout Roe, Spring Garlic Vierge and Crème Fraîche
Schloss Johannisberg, Riesling, Feinherb Gelblack, Rheingau, Germany, 2018

SAUTÉED FILET OF ATLANTIC BLACK BASS

Spring Asparagus and Lou Lou Garden Anise Hyssop Broth
Clos Ste. Magdeleine, Rhone Blend, Cassis, France, 2023

LOBSTER & DUMPLINGS

Broiled Main Lobster Tail, Buttermilk Dumpling and Roasted Lobster Velouté
Deovlet, Pinot Noir, Sanford & Benedict Vineyard, Sta. Rita Hills, California, 2021

BROKEN ARROW RANCH QUAIL

Corned Beef Tongue, Braised Ramp Tops and Caramelized Onion Broth
Margerum, Grenache, Santa Barbara County, California, 2022

HERB ROASTED MEADOWVIEW FARM SPRING LAMB

Vallarta Beans, Parsley Condiment and Dijon Mustard Sorbet
Château Franc Mayne, Bordeaux Blend, Saint-Émilion, Bordeaux, France, 2009

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