

M É T I E R

PINEAPPLE CARPACCIO

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

HAY SMOKED AJI DONBURI

Koshikari Rice, Konbu Dashi and Pickled Ginger
Schloss Johannisberg, Riesling, Feinherb Gelblack, Rheingau, Germany, 2018

WARM PAVÉ OF SMOKED SALMON

Spring Asparagus and Lou Lou Garden Anise Hyssop Broth
Schloss Gobelsburg, Gruner Veltliner, Ried Steinsetz, Kamptal, Austria, 2022

LOBSTER & DUMPLINGS

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

SAUTÉED PEKIN DUCK BREAST

Warm Lentil Salad, Broccoli Rabe and Harissa Vinaigrette
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

SWEET CREAM PANNA COTTA

Fennel White Chocolate Crumb, Passionfruit-Carrot Broth, Spring Carrot Ice Cream
Joh. Jos. Prum, Riesling Auslese, Wehlener Sonnenuhr, Mosel, Germany, 2023