



1ST

### SCALLOP CARPACCIO

Grapefruit/Tobiko/Goat's Milk

🍷 Chardonnay, Red Car, Sonoma Coast, CA, 2013

🍷 Cap Corse Mattei, Quinquina, Corsica

### FOIE GRAS TORCHON

Candied Vegetable Panettone/Orange

🍷 Riesling, Peter Lauer, "Barrel X", Trocken, Saar, DE, 2016

🍷 Capertif, AA Badenhorst, Swartland, SA, NV

*Eighteen Dollars/ 🍷 Twelve Dollars/ 🍷 Twelve Dollars*

2ND

### TUNA BELLY

Crispy Beef Tendon/Black Sesame Bearnaise

🍷 Grillo, Tasca D'Almaerita, Fondazione Whitaker, Sicily, IT, 2015

🍷 Beginner's Luck: Aguardiente de Cana/Orange/Lemon/Clove/Bitters

### CAVIAR & PANCAKES

1oz ea. Israeli Osetra/Golden White Sturgeon/Smoked Steelhead

Blue Corn Blinis/Latkes/Okonomiyaki

🍷 Fortana, Mariotti, "Set e Mez", IGT Emilia, IT, NV

🍷 Aquavit, Linie, Hagan, NO

*Two Hundred & Fifty Dollars/ 🍷 Seven Dollars/ 🍷 Eight Dollars  
serves 2 - 4 people*

3RD

### SMOKED POTATO CARMELLE

Chanterelle/Parmesan

🍷 Grenache Blend, Domaine de Majas, Languedoc, FR, 2015

🍷 Truffle-infused Weller 12yr Bourbon, Kentucky + France

### BURGUNDY TRUFFLES

add shaved truffles to the pasta course

*Thirty Dollars per plate*

4TH

### DUCK

Leg Meat Currywurst/Crispy Potato/Radicchio Jam

🍷 Syrah Blend, Savage, Western Cape, SA, 2016

🍷 "Sidre Tendre," Cider, Eric Bordelet, Normandy, FR

5TH

### POACHED PEAR

Marzipan/Dark Chocolate

🍷 Monastrell Dulce, Olivares, Jumilla, ESP, 2013

🍷 Eureka Heights, "Moo Caliente", Milk Stout, HTX

### RICOTTA GINEPRO CANNOLI

Eucalyptus Honey/Pistachio

🍷 Malvasia, Capafaro, Salina, IT, 2015

🍷 Lantern Rouge: Applejack, Benedictine, coffee, cherry

*Ten Dollars/ 🍷 Seventeen Dollars/ 🍷 Seven Dollars*