

holiday menu

the art of pairing food & wine

TRUFFLE

"FRESH PERIGORD TRUFFLES - FLOWN IN FROM FRANCE"

sliced tableside over truffle friendly dishes
add 23.00 per dish

CAVIAR

a flight of sustainable caviars

RUSSIAN GOLDEN OSETRA, bulgaria, danube river

SIBERIAN OSETRA, uruguay, rio negro

WHITE STURGEON, plaza royale, california

served table side with blinis & crème fraiche (10g each)

flight 190.00

HENRIOT, BRUT "SOVERAIN," CHAMPAGNE 19.00

"citrus, brioche, morello cherry, full body, clean finish"



three courses

SCALLOP

grilled diver scallop, cauliflower purée & florets, preserved lemon-fines herbes sauce
balsamic glaze

WEINS-PRÜM, 2010 RIESLING KABINETT, "WEHLENER SONNENUHR," MOSEL

"peach, ripe pear, quince, lime, mineral"

BEEF

deconstructed "bœuf bourguignon"

braised certified angus short rib, carrots, parsnips, swiss chard étuvée

extra virgin olive oil caper mashed potato

DOMAINE DE LISES "EQUIS," 2008 SAINT JOSEPH

"dark and meaty, fresh cracked pepper, purple flowers"

PEAR

forelle pear dipped in caramel, frankie's nursery honey cream pineapple kanten

pear macaron, pineapple granité

BLANDY'S, MALMSEY MADEIRA, 5 YEAR

"toffee, cream, fig, plum, cedar, fresh & complex"

menu 75.00

wine pairings 48.00



four courses

SEA URCHIN

"oursinade" froth, poached kava'i shrimp

OHYAMA, "GINSUIKA" JUNMAI SAKE

"soft sweetness, floral with delicate acidity"

DAY BOAT CATCH

yukon potato crusted island snapper, brussels sprout petals, pancetta, raïto sauce

GUADO AL TASSO, 2010 VERMENTINO BOLGHERI

"lush and lively fruits of juicy pears and apples, medium bodied "

KUROBUTA PORK

loin roasted, crispy kau yuk, vanilla glazed molokai sweet potatoes

sumida farm watercress & essence, pork jus

VAN DUZER, 2007 DIJON BLOCK PINOT NOIR, WILLAMETTE VALLEY

"bright berry character, intriguing complexity, pleasing balance"

or

our sommelier rare wine selection

BODEGAS MUGA, 2001 RIOJA, GRAN RESERVA

"baked red fruit woven with vanilla and aromatic spices"

(add 9.50)

MALASADAS

trio, filled with li hing mui apple, azuki bean, lilikoi, hawaiian vanilla ice cream

MALVIRA, BIRBET, ITALY

"red wine with a slight sparkle and notes of fresh plums and cherries"

menu 85.00

wine pairings 55.00

GRAND DEGUSTATION

all of our dishes, in tasting portions, for the whole table only
menu 165.00/per person (with truffles on chef's selection add 90.00)
wine pairings 85.00/per person



six courses

EGG

from petersons' upland farm, truffle "osmose," potato mousseline
chervil, serrano ham ribbons
DOMAINE BARAT, 2009 CHABLIS 1^{ER} CRU "LES FOURNEAUX"
"crushed stones, truffle, lemon custard, green pineapple"

FOIE GRAS

hudson valley foie gras au torchon, truffled savoy cabbage cole slaw
cranberry-citrus-spiced coulis
FITZ-RITTER, 2008 GEWÜRZTRAMINER SPÄTLESE
"intense spice and savory notes, soft floral quality, vibrant acidity"

LOBSTER

keahole lobster risotto, white asparagus, essence of lobster
RAMEY, 2009 CHARDONNAY, RUSSIAN RIVER VALLEY
"aromas of poached pear, truffle, almonds and flowers"
or
our sommelier rare wine selection
GUIGAL, 2009 CONDRIEU
"distinct floral notes of lychee, apricot and green fig"
(add 6.50)

LAMB

from colorado, french curry vadouvan, poha rice eggplant fritters
cured olives, fennel, thyme relish
LITTORAI, 2009 PINOT NOIR, SONOMA COAST
"bright cherry and wild berry notes, hints of baking spices, elegant acidity"
or
our sommelier rare wine selection
FREEMARK ABBEY "SYCAMORE VINEYARD", 2005 NAPA VALLEY
"generous, suave red fruit, medium body, fresh acidity, and great oak integration"
(add 6.50)

BRIE

imported brie, mission fig poached in wine, wilted dandelion, lardons & croutons
DOMAINE DES PETITS QUARTS BLANC, 2001 BONNEZEAUX
"honey and quince, distinct earthiness"

CHOCOLATE

valrhona manjari chocolate crémeux
pomegranate sauce, acai sorbet
JACQUES LAVERRIERE, 1999 BANYULS CLOS CHATART
"potpourri of dried figs, blackberries and plums"

menu 128.00

wine pairings 63.00

any wine from the selection 17.50 (5oz glass)
any dessert wine 13.00 (2.5oz glass)
any wine from our sommelier rare selection 29.00 (5oz glass)