

ARTISANAL

CHEF'S TASTING MENU

AMUSE BOUCHE

TUNA POKE
SHOYU VINAIGRETTE
YUZU FOAM

1ST

GRILLED ASPARAGUS & RADICCHIO
HERITAGE FARMS COUNTRY HAM
WHITE BALSAMIC AND RAISIN GASTRIQUE

2017 CRAGGY RANGE SAUVIGNON BLANC
TE MUNA ROAD
MARTINBOROUGH, NEW ZEALAND

2ND

STEAMED RED SNAPPER

YUZU KUSHO, SPICED MUSHROOMS "FONDUE",
GLAZED CABBAGE, SHOYU DRESSING

2016 ALBERT BICHOT
WHITE BURGUNDY, MACON VILLAGES

3RD

PORK CHEEKS

FARRO RISOTTO, BEECH MUSHROOMS, SPRING ONION
SALSA VERDE

2017 GR-174 GARNACHA BLEND
PRIORAT, SPAIN

4TH

VANILLA-LIME SPONGE CAKE

HONEY, CHAI TEA MILK FOAM, VANILLA CRUMBLE
MATCHA ICE CREAM

2016 ROYAL TOKAJI COMPANY LATE HARVEST
TOKAJ, HUNGARY

PARTICIPATION FOR THE ENTIRE TABLE

SIXTY DOLLARS

WINE PAIRING ADDITIONAL THIRTY-FIVE DOLLARS