



Tasting Menu

7 Courses

Soup of the Day

Pairing of the Day

Melon Carpaccio

with spinach, prosciutto, cherry tomatoes, pine nuts and lemon balm leaf, dressed in ginger and yuzu vinaigrette.

SeaGlass, Sauvignon Blanc, 2018

Tuna Tataki

with quinoa and yellow beet salad, drizzled with sweet pepper mayonnaise.

Montevina, Pinot Grigio, 2018

Shrimp

in a light cream sauce made of our house spices, served with white bean and salami rice.

Artadi, Tempranillo, Spain, 2015

Beef Fillet

in a red wine sauce with aged lemon essence, served with yam and seasonal vegetable puree.

Submission, Cabernet Sauvignon, 2017

Cold Cuts

Viña Ardanza, Reserva, Spain, 2008

Pistachio Cream

filled with coconut mousse on a nut brittle bed.

Taylor, Tawny Port, Portugal

\$95 per person | \$115 with wine pairing, per person

Reservations required. Per table only.

*Consuming raw or partially cooked foods may increase your risk of foodborne illness.