

CHEF'S TASTING MENU

CURED SOCKEYE SALMON

Agrodolce, grapes, chile, pretzel

Caviar supplement 35.

Domaine les Hautes Cances, Côtes-du-Rhône Rosé, France

or

PARMESAN CORN PUDDING

Jonah crab, Dijon, amaranth

Caviar supplement 35.

Piper Heidsieck "1785" Champagne, France

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TOASTED RICOTTA CAVATELLI

Truffle, butter, radish

Stolpman "L'Avion" Roussanne, Ballard Canyon, California

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LORD FAMILY INSPIRATION

Lord Family seafood & vegetables

Lucien Crochet "La Croix du Roy" Sancerre Rouge, France

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DRY AGED BEEF SIRLOIN

Potato, gorgonzola dolce, garden greens

Gaja "Promis" Tuscany, Italy

or

BLACKBIRD FARM PORK LOIN

Stonefruit, farro, maple mustard

Domaine de Gour du Chale, Gigondas, France

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TANARIVA CHOCOLATE

Espresso mousse, brown butter pound cake, honey ice cream

Royal Tokaji "5 Puttunynos" Tokaj, Hungary