



## CHEF'S TASTING MENU

**AHI TUNA TARTARE** ANCHO CHILI, MINT, PINE NUT, SESAME OIL  
*DR. THANISCH RIESLING KABINETT, BERNKASTELER BADSTUBE, MOSEL 2009*

OR

**CAVIAR PARFAIT** (SUPPLEMENT: DOMESTIC – 28, RUSSIAN OSETRA – 75)  
ALDERWOOD-SMOKED SALMON, CRÈME FRAÎCHE, POTATO CAKE  
*VEUVE CLIQUOT YELLOW LABEL, CHAMPAGNE*

**LOBSTER POT PIE** SUMMER VEGETABLES, BRANDIED-LOBSTER CREAM  
*LOUIS MICHEL CHABLIS, BURGUNDY 2009*

**AMERICAN KOBE RIB EYE** PORCINI BUTTER POACHED, CREAMED CORN  
*VOLKER EISELE CABERNET SAUVIGNON, NAPA VALLEY 2006*

**HOT MULLED APPLE CIDER** VANILLA SUGAR COOKIE  
**GLAZED CHOCOLATE BROWNIE** COCOA NIB ICE CREAM, SPICED PECANS  
**ROOT BEER FLOAT** WARM CHOCOLATE CHIP & NUT COOKIES  
**BROWN SUGAR WAFER**  
**CHOCOLATE BON-BON**  
*SMITH WOODHOUSE LATE-BOTTLED VINTAGE PORT, PORTUGAL 1999*

**SPECIALLY PREPARED FOR \$98 PER PERSON**  
**OPTIONAL SOMMELIER WINE PAIRING AVAILABLE FOR AN ADDITIONAL \$55 PER PERSON**  
**PREMIUM WINE PAIRING AVAILABLE UPON REQUEST**