

## CHEF'S TASTING MENU

### TARTARE OF AHI TUNA

ANCHO CHILE, PINE NUTS, PEARS, MINT, SESAME OIL  
*FRANZISKANER HEFEWIEZEN, MUNICH, GERMANY*

### GRILLED OCTOPUS

ARTICHOKE, PIQUILLO PEPPERS, CHORIZO  
*MONASTERO SUORE CISTERCENSI COENOBIUM RUSTICUM, LAZIO, ITALY 2008*

### DAYBOAT HALIBUT

LITTLENECK CLAMS, LOCAL SWEET CORN, ANDOUILLE  
*NEWTON VINEYARDS RED LABEL CHARDONNAY, SONOMA/NAPA, CALIFORNIA 2009*

### GRILLED HANGER STEAK

CELLOPHANE NOODLE, SHIITAKE MUSHROOM, PONZU, CRISPY OYSTER  
*HIRSCH MICHAEL MINA PINOT NOIR, SONOMA COAST, CALIFORNIA 2007*

### THREE CUSTARDS

CRÈME CATALAN, CAPPUCCINO, MILK CHOCOLATE  
*KRACHER CUVÉE, ILLMITZ, AUSTRIA 2006*

85 per person

*35 Sommelier Prepared Wine Pairing*

Tasting menu specially prepared for the entire table.