

COAST

WINTER DEGUSTATION MENU

YELLOWFIN TUNA CRUDO

brown butter vinaigrette, radish kimchi, crispy sushi rice

Ruinart, Singulier 18th Edition, Blanc de Blancs, Brut Nature, Champagne, France

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WARM JONAH CRAB

cilantro emulsion, osetra caviar, english muffin

Hillick & Hobbs, Riesling, Finger Lakes, New York, 2021

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DUNE BROTHERS MONK FISH

oyster stuffing, beets, root vegetable jus

10g royal belgian osetra caviar, supplement 45

Domaine de Chevalier, "L'Esprit de Chevalier", Pessac-Léognan 2020

OR

STONINGTON LOBSTER

nduja, burrata, oregano crumble

Nino Negri, "Ca' Brione", Terrazze Retiche di Sondrio, Lombardy, Italy, 2021

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SEARED SCALLOPS & FOIE GRAS

artichoke, anise hyssop, hazelnuts

Tegernseerhoff, Grüner Veltliner, Smaragd, Bergdistel, Wachau, Austria, 2018

OR

MISHIMA WAGYU STRIPLOIN

short rib, confit carrot, sicilian pistachios

5g alba white truffle supplement 65

japanese A5 wagyu striploin, supplement 65

Aslina, "Umsasane", Stellenbosch, South Africa, 2021

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BLACKBERRY SUDACHI ENTREMET

white chocolate mousse, lavender, raw honey sponge

Domaine Huet, Le Mont, "Clos du Bourg", Moelleux, Vouvray, France, 2003

PRIX FIXE 145

RESERVE WINE PAIRING 125

GRAND WINE PAIRING 250