

SUMMER DEGUSTATION MENU

Friday, July 11, 2025

TUNA

black sesame, sudachi curd, shiso

Ruinart, "Singulier 19th Edition" Blanc de Blancs Brut Nature, Champagne, France

~

WARM JONAH CRAB

cilantro emulsion, osetra caviar, english muffin

La Marea, 'Kristy Vineyard' Albariño, Monterey County, California 2024

~

RHODE ISLAND SEABASS

leeks, jimmy nardello peppers, hazelnuts

10g royal belgian osetra caviar, supplement 45

Weingut Tegernseerhof, "Bergdistel" Grüner Veltliner Smaragd, Wachau, Austria 2018

OR

STONINGTON LOBSTER

nduja, burrata, oregano crumble

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

~

COLORADO LAMB

rhubarb, king trumpet mushroom

The Minimalist, "Stars In The Dark" Syrah, Cape Agulhas, South Africa, 2021

OR

SOELTL FARMS RIBEYE

spring allium, spigarello, black garlic

Bodegas R. Lopez de Heredia, "Viña Cubillo" Crianza, Rioja, Spain 2017

~

BLACKBERRY SUDACHI ENTREMET

white chocolate mousse, lavender, raw honey sponge

Domaine Huet, "Le Mont" Vouvray Moelleux, Loire Valley, France 2005

PRIX FIXE 145

RESERVE WINE PAIRING 125

GRAND WINE PAIRING 250