

# CHEF'S TASTING MENU

.....  
**115 PER PERSON**

**BEVERAGE PAIRINGS 55**

*AMUSE BOUCHE*

## **ASPARAGUS SALAD**

Dungeness Crab :: Sea Urchin :: Trout Roe :: Cured Egg Yolk

**NV LOUIS ROEDERER**

PREMIER BRUT

REIMS, FRANCE

## **FROG LEG DUO**

Buttermilk Fried :: Ravioli :: Sunchoke :: Green Garlic Cream

**2013 DOMAINE FAIVELEY**

MERCUREY

NUIT ST GEORGES, COTE D'OR FRANCE

## **TANDOORI SPICED TROUT**

Garden Carrots :: Cauliflower :: Citrus :: Black Lime

**2015 FROG'S LEAP LA GRENOUILLE ROUGANTE**

VIN ROSE DU PAYS"

RUTHERFORD, CALIFORNIA

## **GAME HEN ROASTED IN SALT AND HERBS**

Charred Spring Onion :: Garden Peas :: Roasted Poultry Jus

**PLEIADES XXV**

OLD VINE RED BLEND

CALIFORNIA

## **EMIGH FARM'S LAMB SADDLE**

Fiddlehead Ferns :: Fava Beans :: Wild Mushrooms :: Black Truffled Potatoes

**2015 ORIN SWIFT ABSTRACT**

RHONE BLEND

NAPA, CALIFORNIA

## **RASPBERRY AND RHUBARB SORBET**

Candied Rose Petals :: Lavender Meringue :: Mascarpone Chantilly

**2015 ELIO PERRONE "BIGARO"**

MOSCATO, BRUCHETTO

PIEDMONT, ITALY

## **ROASTED CHOCOLATE CREMEAX**

Black Cherries :: :: Pistachio Ice Cream

**2012 STONY HILL**

SEMILLON DE SOLEIL

NAPA VALLEY, CALIFORNIA

*MIGNARDISES*

ADAM ROSS

**EXECUTIVE CHEF**