



## 3-COURSE CHEF'S TASTING 55

WINE PAIRING \$65, ADDITIONAL

### First Course:

#### ROASTED HEIRLOOM TOMATO SOUP

Black Truffle Burrata-Grilled Sandwich / Garlic Chive Oil (veg) (gf)

### Second Course (choice of):

#### FALL SALAD

Roasted Beets / Wild Baby Arugula / Pomegranate  
Candied Black Walnut / Crow's Dairy Goat / Puffed Wild Rice  
Roasted Shallot-Balsamic Vinaigrette

#### TEMPURA TIGER PRAWN

Khoa Soi Curry / King Oyster Mushroom "Miso Scallop" / Daikon Radish Pickle

### Third Course (choice of):

#### CRISPY SKIN SEARED ORA KING SALMON FRIED RICE

XO Fried Rice / Beluga Lentils / Leeks / Scallions / Beef Jus Reduction / Calabrian Chili Aioli (gf)

#### \* GRILLED ARGENTINIAN BEEF TENDERLOIN

Black Truffle Celery Root-Potato Puree / Blue Crab Roe Butter / Brown Butter Romanesco  
Bordelaise Sauce (gf)

#### FORAGE WILD MUSHROOM RISOTTO

Grilled Romano Beans / Smoked Garlic Confit / Mascarpone  
Parmesan Reggiano-Mushroom Stock Reduction (veg) (gf)

## DESSERT 14

#### STRAWBERRY-MARZIPAN SHORTCAKE

Chantilly Crème / Fleur de Sel Caramel / Balsamic / Vanilla Bean Gelato

#### FLOURLESS CHOCOLATE TIRAMISU

Hazelnut Praline / Argentinian Salted Caramel Gelato (gf)

\* Contain or may contain raw or undercooked ingredients; Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A 20% service charge may be added to parties of 5 or more