

CHEF'S TABLE MENU

HAMACHI SASHIMI

caviar lime dressing, micro greens

(#90-099 @\$41.00) Chiyonosono Junmai Ginjo Sake, Sacred Power, Kumamoto, Japan



LOBSTER BISQUE

hot gelee and lobster spring roll

#15-011 @\$139.00 Littorai Chardonnay, Mays Canyon, Russian River, California 2006



SCALLOP AND FOIE GRAS

sunchoke purée kumquats and chicken jus

#40-028 @\$71.00 Von Schubert, Maximin Grünhäuser Riesling, Spätlese, Abtsberg, Mosel, Germany 2007



GRILLED MISHIMA RANCH SUPER PRIME BEEF STRIP LOIN

parsley purée, potato mousseline, bordelaise sauce and marrow croustini

#65-009 @\$235.00 Henschke Cabernet Sauvignon, Cyril Henschke, South Australia 2001



BRILLAT SAVARIN CHEESE

red wine apple puree

*(#43-562 @\$164.00) Dom. Zind-Humbrecht Pinot Gris, Clos Windsbuhl, Vendage Tardive, Alsace, France
2002*



WARM CARROT CAKE

pineapple cream cheese mousse and ginger ice cream

(#43-531 @\$93.00) Felsina Vin Santo, Chianti Classico, Tuscany, Italy 2000

two hundred forty-five dollars

wine pairing pricing is additional & based on consumption