



TASTING MENU

Spotted Prawn Tartare with Persimmon Relish, Dashi and Osetra Caviar
Guy Larmandier, Cramant Blanc de Blancs, Brut, Vertus, Champagne, France MV



Sea Scallop with Parsnip Puree, Confit Bartlett Pears and Candied Hazelnuts
Weingut Keller, Westhofen Kirchspiel, Riesling Trocken, Rheinhessen, Germany 2005



Seared Hudson Valley Foie Gras with Cranberries, Chestnuts and Kabocha Pumpkin
Barberani, Calcaia Muffa Nobile-Dolce, Classico Superiore, Orvieto, Italy 2003



Crispy Daurade Royale with Cauliflower, Quince and Lemon Relish and Red Wine Sauce
Hilberg-Pasquero, Barbera d'Alba Superiore, Piedmont, Italy 2003



Japanese Wagyu Beef with Maui Onion Marmalade, Pancetta and Crispy Parmigiano Potatoes
Casa Lapostolle, Clos Apalta, Apalta Vineyard, Colchagua Valley, Chile 2003



Chilled Coconut Tapioca with Mango, Lychee and Yuzu



'Strawberries and Cream' with Brown Butter Cake and Strawberry Sorbet
Champagne Veuve-Clicquot Ponsardin, Demi-Sec, Reims, France MV

Tasting Menu \$195
Including Wines \$325

As a courtesy to other diners, please refrain from using cellular telephones.
An automatic gratuity of 18% will be added to parties of seven or more.