

## CHEF'S TASTING MENU

\$115 per person

Full Table Participation Required

~ *Wine Pairing - \$80 per person* ~

### FIRST COURSE

*for the table*

**Warm Parker House Rolls**  
Whipped Ricotta with Marshall Farms Honey

**Michael Mina's Ahi Tuna Tartare**  
Chili Peppers, Mint, Garlic, Pine Nuts,  
Habanero-Sesame Oil\*

**Liberty Farms Duck Drumettes**  
Grand Marnier & Black Pepper finished with  
Orange Zest

**Vietnamese-Style Hamachi Sashimi**  
Mint, Toasted Peanut, Nuac Cham\*

~ *Champagne, Michel Gonet 'Mina Cuvée', Mesnil Sur Oger* ~  
*Grand Cru, Blanc de Blancs, Brut 2010*

### SECOND COURSE

*individual*

**Black Truffle Calamarata Pasta 'Cacio e Pepe'**  
Oyster Mushrooms, Grana Padano

~ *Chardonnay, Chateau-Fuissé, Tête de Cuvée, Pouilly-Fuissé* ~  
*Burgundy, France 2019*

### THIRD COURSE

*choice of*

**Oak-Grilled American Wagyu**  
**New York Strip**  
Avocado, Sweet Potato, Pastor Sauce

or

**Phyllo-Crusted Petrale Sole**  
Horseradish Potato Purée, Green Beans  
Meyer-Lemon Caviar Sauce\*

~ *Pinot Noir, Colene Clemens 'Adriane', Chehalem Mtns.* ~  
*Willamette Valley, Oregon 2019*

### FOURTH COURSE

*individual*

**Meyer Lemon Crêpe Cake**  
Fresh Raspberries, Sicilian Pistachios

~ *Moscato, Ca d'Gal 'Sant'Ilario', Moscato d'Asti* ~  
*Piemonte, Italy 2019*

\*served raw or undercooked or contain raw or undercooked ingredients  
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
for parties of 6 or more, a 20% gratuity will be added to the check