

menu

\$149 PER PERSON - \$50 WINE PAIRING

amuse-bouche

one

SHISO-CURED KONA KAMPACHI, CUCUMBER,
GRAPEFRUIT

two

BEEF FILET WITH MISO-BLUE CHEESE VELOUTÉ
FOIE GRAS SUPPLEMENT +18

three

BEEF CHEEK PASTA

four

COFFEE FINANCIER, WHITE CHOCOLATE
CAVIAR SUPPLEMENT +18

five

FRUIT MÉLANGE

menu

\$50 WINE PAIRING

Amuse Bouche

VILLA SANDI, "IL FRESCO" PROSECCO TREVISO
DOC, VENETO, ITALY NV

Kanpachi Crudo

PEWSEY VALE, EDEN VALLEY RIESLING, BAROSSA
VALLEY, AUSTRALIA 2020

Filet Mignon

DOMAINE DE LA TOUR DU BON, BANDOL AC,
LANGUEDOC, FRANCE 2017

Beef Cheek Pasta

PIANCORNELLO, BRUNELLO DI MONTALCINO DOCG,
TUSCANY, ITALY 2019

Financier

ALESSIO, VERMOUTH CHINATO, TORINO, ITALY

Fruit Melange

CHATEAU GRAVAS, SAUTERNES AC,
BORDEAUX, FRANCE 2020

menu

\$100 PREMIUM WINE PAIRING

Amuse Bouche/Caviar Service

MAISON LANSON, BLACK LABEL BRUT, CHAMPAGNE
AOC, FRANCE

Kanpachi Crudo

DOMAINE LOUIS MICHEL & FILS, "MONTMAINS"
CHABLIS 1ER CRU AC, BURGUNDY, FRANCE 2017

Beef Cheek Pasta

DOMAINE EU VIEUX TELEGRAPHE, "TELEGRAMME"
CHATEAUNEUF DU PAPE AC, RHONE VALLEY,
FRANCE 2015

Filet Mignon

JORDAN WINERY, CABERNET SAUVIGNON,
ALEXANDER VALLEY AVA, CALIFORNIA, USA 2013

Financier

ALESSIO, VERMOUTH CHINATO, TORINO, TIALY

Fruit Melange

VILMART & CIE, RATAFIA DE CHAMPAGNE, RILLY LA
MONTAGNE, CHAMPAGNE, FRANCE 2013