



August 3rd-6th

First

**Marinated Hamachi Belly, Barrel Aged Fish Sauce, Sea Urchin Foam, Wasabi
Root, Parsnips, Red Dulce Seaweed**

Deviation Road, Brut, Adelaide Hills, NV, Australia

Second

**Grilled Octopus, Parmigiano-Rosemary Mousse, Egg Yolk Confit, Summer
Truffles, Marcona Almond, Red Pepper Jus, Frisee**

Latta, Lawrence Vineyard, Roussanne, Columbia Valley, 2018, Washington

OR

**Golden Alaskan King Crab, Heirloom Tomatoes, Morels, Spring Peas, Saffron,
Preserved Lime, Basil Oil**

Hartford Court, Chardonnay, Russian River, 2020, California

Third

**Buttermilk Fried Quail, Aged Sherry, Warm Cane, House Pickles, Duxelles, Yukon
Golds, House Cured Pancetta**

Conde Valdemar, Reserva, Rioja, 2012, Spain

OR

**Pork Belly Confit, Smoked Tomato, Candied Ginger, Beet Tuille, Pickled
Fiddlehead Ferns, Microgreens**

Clos Du Feif, "Julienas" Beaujolais, Burgundy, 2020, France

Main

**Dry Aged Duck Breast, Huckleberries, Ice Wine Vinegar, Yuzu Marmalade,
Summer Squash Confit, Spinach Foam**

Devona, Pinot Noir, Willamette Valley, 2018, Oregon

OR

**Bison Tenderloin, Chanterelle Mushrooms, Humboldt Fog, Sage, Fondant
Potatoes, Tuscan Kale**

Chateau Rozier, Saint-Emilion Grand Cru, Bordeaux, 2018, France

4 course menu 95

Wines paired 60

Menu by Executive Chef/Owner: Andy Blanton & Chef de Cuisine: Steen Turner

*Please note there is an 18% service charge for tables of 2 or less, 20%
for tables of 3 or more*

Vegan & Vegetarian Tasting available upon request