



September 14th

First

**Kona Kampachi, Barrel Aged Fish Sauce, Yuzu Caviar, Wasabi Root, Parsnips,
Chili Oil, Crisp Shallots**

Deviation Road, Brut, Adelaide Hills, NV, Australia

Second

**Grilled Octopus, Parmigiano-Rosemary Mousse, Squid Ink, Egg Yolk Confit,
Marcona Almond, Frisee, Truffle Oil**

Latta, Lawrence Vineyard, Roussanne, Columbia Valley, 2020, Washington

OR

**Forest Mushrooms, Madeira Crème, Thyme Pastry, Montana Chevre, Balsamic
Pearls**

Domaine La Bernarde, Rose, Cotes De Provence, 2021, France

Third

**Pork Belly Confit, Heirloom Strawberry-Basil Jam, Pickled Fiddlehead Ferns, Beet
Tuille, Microgreens**

Pierre-Marie Chermette, "Les Trois Roches", Moulin à Vent, Beaujolais, 2020, France

OR

**Vermont Quail, Andouille-Crawfish Stuffing, Aged Sherry, Warm Cane, Fennel
Pollen, House Pickles, Red Pepper Jus**

Devona, Pinot Noir, Willamette Valley, 2018, Oregon

Main

**Halibut Cheeks, Pistachio Crust, Golden Alaskan King Crab, Lobster Mushrooms,
Saffron, Crisp Potato-Duxelle Cake, Green Beans**

Conde Valdemar, Reserva, Rioja, 2012, Spain

OR

**Bison Tenderloin, Chanterelles, Humboldt Fog, Sage, Potatoes Dauphine, Spinach
Foam**

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