

CHEFS TASTING

4-Course Chef's Tasting ~ \$115

Wine Pairing ~ \$65

5-Course Chef's Tasting ~ \$130

Wine Pairing ~ \$75

6-Course Chef's Tasting ~ \$150

Wine Pairing ~ \$85

*SCALLOP CRUDO

Avocado / Orange / Ponzu / Caviar

*Sauvignon Blanc: Manawa,
Marlborough, New Zealand, 2019*

GNUDI

Romanesco / Brown Butter

Black Truffle

*Chardonnay: Hartford Family Winery,
Russian River Valley, Sonoma County, 2018*

DOVER SOLE

Brussel Sprouts / Broccoli / Chardonnay

*Marsanne/Roussanne/Viognier: Alain Graillot,
Crozes-Hermitage, Northern Rhône, France, 2019*

SHENANDOAH LAMB

Peas / Black Garlic / Chili

*Malbec: Gouleyont, Georges Vigouroux, Cahors
AOC, France, 2019*

PEACH TART

Peach Brandy / Raspberry / Ginger

*Passito: Bianco Passito, Le Quare, Marano di
Valpolicella, Italy, 2011*

DARK CHOCOLATE DOME

Speculoos / Passion Fruit

*Sherry: Emilio Lustau, "East India
Solera," Jerez, Spain, Non-Vintage*

CHEF'S VEGETARIAN TASTING

Four-Course Chef's Tasting ~ \$105

Wine Pairing ~ \$65

Five-Course Chef's Tasting ~ \$120

Wine Pairing ~ \$75

Six-Course Chef's Tasting ~ \$140

Wine Pairing ~ \$85

SWEET GEM SALAD

Apple / Goat Cheese / Pistachio

*Sauvignon Blanc: Domaine Christian
Lauverjat, Sancerre, Loire Valley, 2019*

GNUDI

Romanesco / Brown Butter

Black Truffle

*Chardonnay: Hartford Family Winery,
Russian River Valley, Sonoma County, 2018*

GRILLED CABBAGE

Herb Yogurt / Wild Rice / Apple

*Pinot Noir: Hartford Family Winery,
Russian River Valley 2019*

TEXTURES OF CAULIFLOWER

Cumin / Quinoa / Maitake Mushrooms

*Riesling: Dr. Heyden, Kabinett,
Oppenheimer, Germany, 2018*

PEACH TART

Peach Brandy / Raspberry / Ginger

*Passito: Bianco Passito, Le Quare, Marano di
Valpolicella, Italy, 2011*

WHITE CHOCOLATE MOUSSE

Cherry / Candied Pistachio / Macaron

*Sherry: Emilio Lustau, "East India
Solera," Jerez, Spain, Non-Vintage*