

# TASTING MENU

ALL ITEMS ARE AVAILABLE A LA CARTE

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## ALASKAN KING CRAB

COMPRESSED CRENSHAW MELON, CHICKEN CRISP (17)

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## COPPER RIVER SALMON MI-CUTT

HIBISCUS VINIAGRETTE, ALMOND AND LEMON GREMOLATA (15)

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## POLPO

CRISPY MEDITERRANEAN OCTOPUS, ENGLISH PEAS, WASHINGTON STATE MORELS (24)

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## TRIANGOLI

MORTADELLA STUFFED PASTA, CHARRED SCALLION JUS, TOASTED PISTACCHIO (14)

OR

## NORCIA BLACK TRUFFLES

TAGLIARINI OR ACQUERELLO RISOTTO (85)  
(55 SUPPLEMENT)

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## POACHED HALIBUT

GINGER PORK JUS, BROWN BUTTER ENDIVE, WALNUT (39)

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## FILET OF RACK OF LAMB

CYNAR, CORONA BEAN FAVATA (48)

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## MEREDITH DAIRY FARMER'S CHEESE

BANANA, RYE OATS, CITRUS (15)

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## SUMMER BLUEBERRY SEMIFREDDO

LEMONCELLO CRUMBLE, LEMON SCENTED MASCARPONE (9)

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THREE COURSES 49 PER PERSON

WINE PAIRING 36/68

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FIVE COURSES 98 PER PERSON

WINE PAIRING 52/95

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SEVEN COURSES 155 PER PERSON

WINE PAIRING 70/135

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THE GRAND CRU TASTING 225 PER PERSON

WINE PAIRING 175

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THE CHEF'S MASTERPIECE 295 PER PERSON

WINE PAIRING 225

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## WAGYU SELECTION

A5 BMS12 JAPANESE STRIPLOIN 35/OUNCE  
TWO OUNCE MINIMUM