

CHEF ' S TASTING MENU

FEBRUARY 14, 2021

BLACK WALNUT BANANA BREAD

Whipped cream cheese, soy kosho, fried shallot, sea salt, Szechuan pepper

WINTER SQUASH

Tender squash stuffed with eggplant, pine nuts,
mint and sesame, mint-tomato emulsion

Laurent-Perrier La Cuvee Champagne Brut, France, NV

SAVORY CAULIFLOWER PANNA COTTA

Subtle custard with smoked roe, apple cider, citrus confit, sunchoke chips

Leon Beyrer Riesling, Alsace, France, 2016

AEGEAN SCALLOP

A magical scallop with popping caviar, yuzu buerre blanc, shrimp risotto, scallop chip

Ladd Cellars Sonoma Coast Chardonnay, 2015

A STEAK FROM MASHIMA

Slow-roasted Zabuton, maitre d'hotel butter, smoked mashed potatoes, celery root

Selection Laurence Feraud Chateauneuf-du-Pape, France, 2015

CLASSIC BUT NOT BASIC

Honeydew, mozzarella, ham milk ice cream, mint, maple syrup

BUTTERNUT CANNOLI

Butternut squash, brown butter apples, white chocolate cremeaux

Lions de Suduiraut Sauternes, France, 2017

Optional wine pairing 65/person

  **HAPPY VALENTINE ' S DAY**  