

# COAST

## SAVORY MENU

### FLUKE TARTARE

sicilian pistachio, cherry jus, meyer lemon, glass potato chip  
*Louis Roederer, 'Collection 243', Champagne, France NV*

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### LOCAL BLUEFIN TUNA SASHIMI

maitake mushroom, soy-smoked olive oil vinaigrette  
*Takasago, "Ginga Shizuku-Divine Droplets", Junmai Daiginjo, Sake*

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### POACHED LOBSTER

potato-mint culurgiones, corn, saffron butter  
5g Australian black truffle, supplement 35  
*Oliver Leflaive, Bourgogne, 'Les Setilles', Burgundy, France, 2019*

or

### DOVER SOLE

baby squash, gremolata  
10g royal Belgian osetra caviar, supplement 45  
*Giuseppe Quintaelli, Bianco C' dal Melo, Veneto, 2021*

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### COLORADO LAMB TENDERLOIN

shoulder crepinette, apricot, bok choy, labneh, honey  
*Domaine de Pegau, "Cuvee Reserve", Chateauneuf de Pape, Rhone, France, 2019*

or

### SNAKE RIVER FARMS WAGYU STRIP LOIN

crispy bone marrow potato, petite vegetables, truffle jus  
Japanese A5 wagyu strip loin, supplement 65  
*Revana, Terrior Selection, Cabernet Sauvignon, Napa Valley, California, 2015*

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### LEMON SOUFFLE

mint anglaise, hibiscus ice cream  
*Donna Fugata, "Ben Rye" Passito de Pantelleria, Italy, 2019*

or

### MANGO MILLE FEUILLE

huckleberry mousse  
*Kopke, White, Colheita, Oporto, Portugal, 2009*