

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