

# TASTING MENU

Tuesday, August 18, 2020

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*Sommelier's Wine Pairings*  
*3oz Per Course*  
*\$85*

## *First*

### **OYSTERS, CHAMPAGNE & CAVIAR**

west coast oysters, aerated champagne,  
crème fraîche, caviar



## *Second*

### **SHRIMP ROE TAGLIATELLE**

dungeness crab, chanterelles, summer corn,  
crab head emulsion



## *Third*

### **QUAIL AND FOIE GRAS**

pan roasted breast, ballontine leg, preparations of cherries,  
pistachio, kirsch jus



## *Dessert*

### **TRIPLE SMOKE**

pine nut praline, manjari cream, rum caramel