



## DINNER

5:30 p.m. - 10:00 p.m.

Friday - Monday

Three Courses \$85 | Four Courses \$95 | Five Courses \$105

### Beginnings

#### Champagne cocktail to start

With amuse soup two ways beet and broccoli cappuccino foam

#### Foie Gras Torchon

Upside down pineapple brioche, winter fruit and smoked bacon chutney, Himalayan sea salt, maple bliss

#### Pacific Oysters

with Prosecco and shallot mignonette Hama Hama, Kumamoto

#### Local Green's

Farm vegetables, Black Mesa goat cheese, aged vinegar, new olive oil

#### Vellutata

Celery root and roasted chestnut soup with black truffle, new olive oil

### Primo

#### Lobster Raviolo

Parma Butter, Trout Caviar, Tarragon

#### Yukon Potato Gnocchi

Herbs, Truffle Butter, Pancetta, Farm Egg

### Intermezzo

#### Sgroppino

Limoncello and Blood Orange

### Main

#### Branzino

Stuffed with King Crab, Black olives, Citrus, Mache lettuces, new oil

#### Prime Tenderloin

Robuchon Potatoes, Oregon Mushrooms, Marrow, Rioja

#### Muscovy Duck

Two ways, Brussels sprouts, Hazelnuts, Pomegranate, Mache

Seared Foie gras add on supplemental \$10  
Shaved White Truffle add per gram tableside \$15  
Shaved Black Truffle add per gram tableside \$12

### Dolce

#### Baby Baci

Cinnamon Gelato, Valrhona chocolate sauce

#### Italian Meringue

Lemon curd tart for two, candied citrus, Lavender Crème Anglaise

#### Julia Baker Truffle Tasting

#### Cheese Plate