



Amuse

CAVIAR- BELLINI
crème fraîche, dill

**White Pairing - Bernard Lonclas Brut
Blanc de Blanc, Champagne FR NV*

Starters

Choice of:

TUNA CRUDO
*black garlic, winter root vegetables
cilantro, crispy garlic, chilis*

BAKED OYSTERS BIENVILLE
shrimp, kale, parmesan, herbs

WAGU BEEF CARPACCIO
arugula, potato, horseradish, mustard seed, pecorino

SEARED DAIKON & DASHI
hon shimeji mushroom, sesame, sea grass

***White Pairing - Heidi Schrock & Sohne
Pet Nat "Nostalgie Naturelle" Austria 2019
or*

***Red Pairing - David Dubond, Pinot Noir, Bourgogne 2018*

Intermezzo

Choice of:

WINTER SQUASH BISQUE
espelette, pepitas, golden syrup, cultured cream

LITTLE GEM SALAD
*poppy seed & champagne vinaigrette
shaved root vegetables, crispy parsnips & bocarones*

MUSHROOM RISOTTO
black kale, shitake mushrooms, chilies, salsa verde

***White Pairing - Schloss Vollrads
Riesling, Rheingau, Germany 2019
or*

***Red Pairing - Buglioni, "Il Bugiardo"
Corvina Blend, Valpolicello Ripasso Superiore IT 2018*

Entrée

Choice of:

SWORD FISH
*confit marble potatoes, romesco, fennel
charred lemon, sea grass*

PAN ROASTED GREEN CIRCLE CHICKEN
gigante beans, winter squash, jus & sage

GRILLED FLAT IRON
pommes puree, roasted cippolini onions, red wine glaze

MUSHROOM LASAGNA
black truffle, velvet fondue, basil, saba

*PERIGORD BLACK TRUFFLE
(shaved table side) \$35 supplement

***White Pairing - Robert Sinskey, "Vin Gris"
Carneros California 2021
or*

***Red Pairing - Chateau Meyney, Bordeaux Blend
Saint Estephe, France 2017*

Dessert

CHOCOLATE ESPRESSO TART
or

EXOTIC FRUIT VERRINES
coconut panna cotta

**Vegan Option/Sorbet: Cosmopolitan Sorbet Duo Guava
& Cranberry*

***White Pairing - Liliac & Kracher, Transylvania, RO 2016
or*

***Red Pairing - Henriques & Henriques 20 yr
Madiera, Malvasia PT*

**Four Course Menu \$110/per person
Enhanced Wine Pairing \$75/per person

The BETTY