

# TASTING MENU

**SASHIMI GRADE  
YELLOWFIN TUNA TARTARE**  
Coconut, Kaffir Lime, Chili  
*Scharffenberger NV Brut Sparkling, Mendocino*



**GRILLED OCTOPUS**  
Braised Radicchio, White Bean Purée,  
Tuscan Olive Oil  
*Chardonnay, Sonoma-Cutrer, Sonoma*



**WARM SMOKED  
SALMON MEDALLIONS**  
Butternut Squash, Maple-Yuzu Foam,  
Brioche Croutons  
*Pinot Noir, Chalone Vineyard, Monterey*



**BRAISED BEEF SHORT-RIBS**  
Celery Root, Crispy Fried Leeks  
*Shiraz, The Guilty, Victoria, Australia*



**ROOT BEER FLOAT**  
Milk Chocolate Budino, Chocolate Streusel,  
Root Beer Gelée, Vanilla Ice Cream  
*Banyuls, Les Clos de Paulilles, Rousillon*

\$64 tasting menu  
\$40 wine pairings  
(Prices exclusive of taxes and gratuity)

**Executive Chef Thomas Ciszak**