



Chef's Menu



\$70 per guest / \$95 with wine pairings

Frisée & Pear

Smoked duck breast, Pecorino Romano cheese,
sherry vinaigrette, ciabatta crumble

Torii Mor Pinot Noir 2021
Willamette Valley, Oregon

Lobster Farfalle

Handmade “butterfly” pasta tossed in a tomato-
lobster sauce, butter-poached lobster tail

Nuraghe Crabioni Vermentino 2021
Sardegna, Italy

Duck Breast

Gnocchi in a Taleggio cream sauce, leek, apple &
Brussels sprouts hash, Cognac-soaked prune

Château Gueyrosse Grand Cru 2010
Saint-Emilion, France

Banana Millefeuille

Baked phyllo pastry, banana cream, star anise
caramel, caramelized pineapple, coconut snow

Château Roûmieu-Lacoste 2019
Sauternes, France



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