

Vegetarian Truffle Tasting Menu*	
— Per Table Only —	
	Soba Noodle
	Chilled Soba Noodles; Périgord Truffle-Yakitori Sauce <i>Louis Roederer, Collection 246, Reims, Brut, NV</i>
	Tofu
	Warm Silky Tofu; Shaved White Truffle <i>Grüner Veltliner, Alte Reben, Sohm & Kracher, Lower Austria 2023</i>
	Artichoke
	Artichoke Panaché; Parmesan Risotto, Black Truffle Vinaigrette <i>Listán Blanco, Borja Pérez, Artífice, Ycoden-Daute-Isora, Canary Islands, Spain 2021</i>
	Leek
	Warm Truffled Baby Leek Terrine; Petite Salad, Mustard-Herb Vinaigrette <i>Chardonnay, Lingua Franca, Avni, Willamette Valley, Oregon 2022</i>
	Cabbage
	Stuffed Cabbage with Chanterelle; Black Truffle-Wild Mushroom Jus <i>Nuits-St-Georges, David Duband, Burgundy, France 2022</i>
	Pasta
	Black and White Truffle Tagliatelle <i>Brunello di Montalcino, Fattoria del Colle, Donatella Cinelli Colombini, Tuscany, Italy 2020</i>
	Green Apple
	Green Apple-Spruce Sorbet, Compressed Kiwi Berry <i>Jurançon, Clos Guirouilh, Southwest France 2016</i>
	Nougat Glacé
	Nougat Glacé Praliné, Maple-Ginger Caramel <i>Tokaji Late Harvest, Royal Tokaji Company, Hungary 2018</i>

Chef’s Tasting Menu*	
— Per Table Only —	
	Tuna
	Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives <i>Grüner Veltliner, Alte Reben, Sohm & Kracher, Lower Austria 2023</i>
	Shrimp
	Shellfish Medley; Dashi Custard, Spiced Shrimp Consommé <i>Montlouis-sur-Loire Sec Les Choisilles, François Chidaine, Loire, France 2022</i>
	Lobster
	Steamed Lobster; Kumquat and Charred Cucumber, Spiced Shellfish-Citrus Broth <i>Riesling Blend, Domaine Weinbach, Les Vignes du Prêcheur, Alsace, France 2023</i>
	Salmon-Caviar
	Slowly Baked Salmon; Royal Osetra Caviar, Horseradish Emulsion <i>Louis Roederer, Vintage, Brut, Champagne, France 2016</i>
	Dover Sole
	Pan Seared Dover Sole; Romanesco and Cauliflower Florets, Toasted Almonds, Soy-Lime Emulsion <i>Chardonnay, Lingua Franca, Avni, Willamette Valley, Oregon 2022</i>
	Hiramasa
	Grilled Hiramasa; Cabbage Filled with Wild Mushroom, Red Wine Bordelaise <i>Brunello di Montalcino, Fattoria del Colle, Donatella Cinelli Colombini, Tuscany, Italy 2020</i>
	Pear
	Spice-Poached Bartlett, Etrog Citron Confit, Szechuan Pepper <i>Jurançon, Clos Guirouilh, Southwest France 2016</i>
	Peruvian Dark Chocolate
	Warm Peruvian Chocolate Tart, Tahitian Vanilla Ice Cream <i>Taylor Fladgate, 20 Year Tawny, Portugal</i>