

## TASTING MENU

Tasting Menu is served until 9:45PM  
Must be ordered by entire table  
No Substitutions Please

Salmon Tataki, Green Goddess, Grilled Scallion Vinaigrette, Radish Salad  
*2008 J Vineyards, Russian River Valley, Sonoma, California Pinot Gris*

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Hand Cut Fettuccini Carbonara, Peas, Cipollini, Parmesan  
*2006 Villamedoro "Chimera", Marche, Italy  
Trebiano/Falaghina*

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Alaskan Halibut, Potato & Artichoke Hash, Shrimp, Mint, Roasted Tomato Glaze

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"Surf N' Turf"

Grilled Prime Strip Loin, Creamed Corn, Crispy Lobster, Black Truffle Glaze  
*2003 La Rioja Alta "Vina "Alberdi", Rioja Reserva, Spain Tempranillo*

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Midnight Moon, Aged Goat, California  
*Sommelier Port*

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Soft Almond cake, Roasted Yellow Peach  
Lavender Honey Ice Cream

Tasting Menu 100  
With Wine 170

For your convenience, an 18% gratuity has been automatically added to all checks  
Please note that there are significantly increased risks associated with the consumption  
of raw and undercooked food items.

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver,  
stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw  
oysters, and should eat oysters fully cooked. If unsure of risk, consult a physician.