

FIRST COURSE

Potato Mochi Bomb

Moliterno Tartufo, Citrus Crème Fraîche, Smoked Trout Roe

Pairing: *Hartford Court, Chardonnay, Russian River Valley, CA*

SECOND COURSE *Choice of One*

Filet Katsu Sando

House Made Milk Bread, Truffle Aioli, Port Wine Onions,
French Onion Dip

Pairing: *Hartford Court, Chardonnay, Russian River Valley, CA*

Hiramasa Crudo

Kaspia Siberia Reserve Caviar, Smoked Tomato Broth,
Crispy Potatoes

Pairing: *Moët & Chandon Imperial, Brut, France*

THIRD COURSE

Spicy Duck Ragout

Domenico's Pappardelle Pasta, White Wine, Heirloom Tomatoes,
Pickled Fresno Peppers

Pairing: *Riesling, Essence Prum, Mosel, Germany*

FOURTH COURSE *Choice of One*

Butter Poached Lobster

Saffron-Lobster Orzo Risotto, Swiss Chard, Passion Fruit Nage,
Heirloom Tomatoes

Pairing: *Siduri, Pinot Noir, Willamette Valley, Oregon*

Beef Wellington

Truffle Bordelaise, Parsnip Puree, Haricot Vert

Pairing: *Lion Tamer, Cabernet Sauvignon, Napa Valley, CA*

FIFTH COURSE *For the Table to Share*

"Snickers" Bar

Cardamon Shortbread Cookie, Caramel, Almond Nougat,
Milk Chocolate Namelaka

Pairing: *Quinta do Noval 10 yr Tawny, Portugal, NV*

Slice of "You"zu

Poppyseed Sponge, White Chocolate Cremieux, Yuzu Curd and
Mousse, Honey Oatmeal Crumble, Tarragon Meringue

Pairing: *Quinta do Noval 10 yr Tawny, Portugal, NV*

Sommelier's Exclusive Wine Pairing +\$85