



FIRST COURSE

(choice of)

HAWAIIAN BIGEYE TUNA DUO

Wakame Seaweed, Persian Cucumber, Wonton Crisp, Chili Oil, Sweet Soy
Riesling | Dr. Loosen 'Dr. L' | Mosel, Germany | 2023

RED GEM SALAD

Cana Cabra Aged Goat Cheese, Walnuts, Balsamic Sherry Vinaigrette
Sancerre | Château de Sancerre | Loire Valley, France | 2023

MID-COURSE

HOUSE MADE AGNOLOTTI

Morel Mushrooms, English Peas, Parmigiano Reggiano
(*\$15 Supplement*)
Chardonnay | Howling Hills by Wolfgang Puck | Santa Rita Hills, California | 2022

SECOND COURSE

(choice of)

HONG KONG ORA KING SALMON

Bok Choy, Shiitake Mushroom, Sweet Soy, Chili, Jasmine Rice
Pinot Noir | Howling Hills by Wolfgang Puck | Santa Rita Hills, California | 2022

PAN ROASTED JIDORI AIRLINE CHICKEN BREAST

Yukon Gold Potato Puree, Wild Mushrooms, Natural Jus
Shiraz | Mollydooker 'The Boxer' | McLaren Vale, Australia | 2020

SNAKE RIVER FARMS AMERICAN WAGYU RIBEYE

Pommes Puree, California Asparagus Ragu, Armagnac Peppercorn
(*\$35 Supplement*)
Cabernet Sauvignon | Le Pich | Napa Valley, California | 2021

THIRD COURSE

BASQUE CHEESECAKE

California Market Berries, Raspberry Sauce
Late Harvest Sauvignon Blanc | Far Niente 'Dolce' | Napa Valley, California | 2018

Food | \$90 Per Person
Wine Pairing | \$115 Per Person