



**TASTING MENU 1 FIVE COURSE 95**

- SEA SCALLOPS seared day boat scallops, light saffron herb cream, puff pastry
- TORTELLINI LA FORET sautéed porcini mushrooms, aged garlic, cream
- QUAIL roasted Canadian quail, huckleberry reduction
- TOURNEDOS OF BEEF CHANTERELLE tenderloin medallions, golden chanterelle, ginger brandy
- MIXED BERRIES with CRÈME ANGLAISE

**TASTING MENU 2 SIX COURSE 150**

- PRAWNS MEUNIÈRE butter, garlic, meyer lemon, vin blanc
- SALADE FRANÇAISE butter lettuce, GV farms cucumber, shaved radish, mustard tarragon vinaigrette
- LOBSTER RAVIOLI fresh house made ravioli, crème, lobster butter, basil
- ELK roasted New Zealand loin, portabella cognac demi glaze reduction
- RACK of LAMB garlic and rosemary roasted Australian lamb, natural jus, tarragon mustard
- CHOCOLATE TRUFFLE TORTE

**TASTING MENU 3 SEVEN COURSE 225**

- OSETRA CAVIAR buckwheat blini, house cultured crème fraiche
- BEEF TAR TAR GV farms beef, potato truffle cream, crispy potato julienne
- FOIE GRAS duck foie gras, roasted plum golden balsamic reduction
- LOBSTER TAIL cold water lobster, lime beurre blanc
- WILD BOAR sage crusted medallions of wild boar, roasted garlic cabernet sauce
- AMERICAN WAGYU center cut snake river tenderloin, cabernet peppercorn sauce, sage and cognac
- SOUFFLÉ GRAND MARNIER

**WINE PAIRING 1 50**

- Roederer Estate Brut  
*Anderson Valley, California*
- Benzinger Sauvignon Blanc  
*Sonoma Coast, California 2016*
- Flowers Pinot Noir  
*Sonoma Coast, California 2015*
- Daou Cabernet Sauvignon  
*Paso Robles, California 2016*
- Sandeman Fine Ruby Port  
*Porto, Portugal*

**WINE PAIRING 2 90**

- Roederer Estate Brut  
*Anderson Valley, California*
- Joseph George Sauvignon Blanc  
*Napa Valley, California 2016*
- Grgich Hill Chardonnay  
*Napa Valley, California 2014*
- Skyfall Merlot  
*Columbia Valley, California 2015*
- Silver Oak Cabernet Sauvignon  
*Napa Valley, California 2013*
- Sandeman 20 year Tawny Port  
*Porto, Portugal*

**WINE PAIRING 3 120**

- Dom Perignon  
*Champagne, France 2006*
- Grgich Hill Zinfandel  
*Napa Valley, California 2013*
- Dolce Semillon-Sauvignon Blanc  
*Napa Valley, California 2011*
- Flowers Chardonnay  
*Sonoma Coast, California 2014*
- Black Ridge Vineyards Reserve Pinot Noir  
*Santa Cruz, California 2015*
- Caymus Cabernet Sauvignon  
*Napa Valley, California 2015*
- Sandeman 40 year Tawny Port  
*Porto, Portugal*

not all ingredients of every dish are listed  
corkage fee \$35 for each 750 ml.  
not responsible for lost or stolen articles  
no personal checks accepted