



TASTING MENU 1 - FIVE COURSE \$150

LA FORÊT SALADE bay shrimp, GV Farms kookaburra spinach, shaved radicchio, red pepper vinaigrette
SEA SCALLOPS seared dayboat scallops, light saffron herb cream, puff pastry
TORTELLINI LA FORÊT sauteed porcini mushrooms, aged garlic cream

Choice of

SALMON poached in Chambord, Port Wine Reduction
TOURNEDOS OF BEEF CHANTERELLE tenderloin medallions, golden chanterelle, ginger brandy

Choice Of

CRÈME BRULÉE or **CHOCOLATE TRUFFLE TORTE**

TASTING MENU 2 - SIX COURSE \$165

SALADE FRANCAISE butter lettuce, GV farms cucumber, shaved radish, mustard tarragon vinaigrette
PRAWNS MEUNIERE butter, garlic, Meyer lemon, Vin Blanc
LOBSTER TAIL poached cold water lobster, lime beurre blanc
QUAIL roasted Canadian quail, huckleberry reduction

Choice of

AHI TUNA lightly peppered and grilled, horseradish, thyme sauce
RACK OF LAMB garlic and rosemary roasted Australian lamb, natural jus, tarragon mustard

SOUFFLÈ GRAND MARNIER
MIXED BERRIES CRÈME ANGLAISE

ENHANCEMENTS

CAVIAR SERVICE buckwheat blini, house cultured crème fraiche, sweet onion, capers
TSAR NICOULAI RESERVE **175.00** ESTATE **200.00**

AMERICAN WAGYU Snake River center cut tenderloin, Cabernet peppercorn sauce, GV Farms sage, Cognac **25.00**

WINE PAIRING

WINE PAIRING 1 -48.00

ROEDER ESTATE BRUT Anderson Valley CA
MT HAMILTON SAUVIGNON BLANC San Jose CA 2019
CHAUTEAU BONNET WHITE BORDEAUX France
MT HAMILTON CHARDONNAY San Jose CA 2019
NAPA CELLARS CABERNET ST Helena CA 2016
COCKBURNS RUBY PORT Portugal

WINE PAIRING 2- 72.00

VEUVE CLICQUOT, CHAMPAGNE France NV
MT HAMILTON SAUVIGNON BLANC San Jose 2019
PAUL HOBBS CHARDONNAY Russian River 2018
LYRIC PINOT NOIR Santa Barbara CA 2016
GRGICH ZINFANDEL Napa Valley CA 2015
SILVER OAK Napa Valley CA 2017
COCKBURNS 20 YEAR PORT Portugal