$85 per person
$115 with beverage pairing

Plate 1
Yellowtail “Crudo”
Ginger, Horseradish Cream, Ponzu
Pea Shoots, Cilantro Melon Vinaigrette

Roederer Estate Brut, Anderson Valley, NV

Plate 2
Burrata Alla Panna
Prosciutto, Olive Oil Powder, Basil Gel, Balsamic Garlic Toast

Amador Foothill Sangivese Rose, Amador, ’10

Plate 3
Sea Scallop
English Pea Risotto, Black Garlic, Pancetta
Black Trumpet Pea Tendrils

Trefethen Chardonnay, Napa valley ’09

Plate 4
Colorado Lamb Belly
Curry Carrot, Pickled Kohlrabi, Chick Pea Fries, Mustard, Jus Lime Yogurt, Port Wine Reduction

Joel Gott Cabernet, Napa Valley ’09

Plate 5
Malted Dark Chocolate Bombe
Charred Marshmallow, Milk Crumb, White Chocolate

Café Obscura, Espresso, Frangelico and Baileys

*DUE TO THE NATURE OF THIS MENU THERE WILL BE NO SUBSTITUTIONS
*FULL TABLE PARTICIPATION IS REQUIRED