

CHEFS TASTING MENU

tuna tartare with pickled cucumber and fennel slaw

arugula salad with sweet turnip vinaigrette

pork trio: herb crusted tenderloin, confit, seared belly

frozen soufflé with sautéed raspberries

35.

suggested wines...add 25.

SPRING TASTING MENU

crab falafel cake
copain rose

petite herb salad with roasted grape tomatoes
piper sonoma champagne

roasted lobster salad with purple mustard
hunter's sauvignon blanc

seared scallops with english pea ravioli and basil nage
luna freakout

olive oil poached veal rack with spring hash
marques rascal rioja reserva

funnel cake with caramel, mango and maple ice cream
dievole vin santo

75.

suggested wines...add 55.

EXECUTIVE CHEF: GEOFFREY VAN GLABBEEK