Amuse Bouche – Scotch Egg*
berkshire pork sausage, red wine braised cabbage
*pairing – Taittinger, La Francaise, Brut, Champagne, France N.V.
**pairing - Krug, Grand Cuvée, Brut, Champagne, France N.V.

First Course – Hamachi Crudo*
pickled mushrooms, puffed rice,
miso vinaigrette, lime aioli
*pairing - Albariño, Agro de Bazán, Granbazán Etiqueta Verde, Rias Baixas, Spain 2017
**pairing – Ameztoi, Rubentis, Rosé, Getariako Txakolina, Pais Vasco, Spain 2018

Second Course – Mushroom & Scallop* Risotto
diver scallop, wild mushroom, haricot vert,
mushroom crisp
*pairing – Aurelien Verdet, “Le Prieuré”, Bourgogne Hautes-Côtes de Nuits, France 2016
**pairing - Domaine de la Vougeraie, Clos du Prieure-Monopole, Vougeot, France 2015

Third Course – Land & Sea Beef Wellington*
glazed petit vegetables, potato purée,
butter poached lobster
*pairing – Caymus, Cabernet Sauvignon, Napa Valley 2016
**pairing - Château Margaux, Margaux du Château Margaux, Margaux, France 2011

Dessert Course – Sticky Toffee Pudding
sweet pudding cake, brown sugar toffee sauce,
brown butter ice cream
*pairing – Broadbent, Malmsey 10 Year, Madeira, Portugal
**pairing – Pio Cesare, Barolo Chinato, Barolo, Italy

limited edition tasting menu $155 per person
*wine pairing available for $75 per person
**Sommelier Selection wine pairing for $125 per person

please ask your server about entrée options

*consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness, especially in cases of certain medical conditions and pregnancies.