



Six Course Tasting Menu \$115 Wine Pairing \$105

Our signature six-course meal is complemented by an exceptional wine pairing experience. We take pride in offering carefully selected wines to enhance each dish, ensuring a harmonious and memorable dining journey. Our knowledgeable staff is available to provide details about the types of wines included, offering insights into the origins, flavors, and characteristics of each selection. Whether you prefer a robust red, a crisp white, or something sparkling, our pairings are designed to elevate your culinary experience. Feel free to inquire with our team for recommendations or to explore the unique variety of wines we've curated for your enjoyment.

Baccala beignet

Caramelised lemon aioli

Laurent-Perrier Brut, France

Cured scallop

Blood orange pink grapefruit, shaved fennel, honey, pollen

Sancerre "Chavignol" 2023, Pascal Jolivet, France

Burrata

Heirloom tomatoes, black olive crouton, pine nuts, romesco and purple basil

Falanghina 2022, Feudi di San Gregorio, Italy

Roasted mahi mahi

Steamed broccolini, mussels, organic egg, dill, sea urchin butter, pain au levain

Beaujolais Villages 2023, Louis Latour, France

Niman Ranch tenderloin

Oyster mushrooms, sweet potato and smoked bone marrow butter

Monsordo 2021, Ceretto, Italy

Cayman sea salt caramel tart

Coconut cream, grue de cacao, coffee ice cream

Moscato d'Asti Bosc 2023, Batasiolo, Italy

A discretionary 16% service charge will be added to your bill. Be advised that food prepared in our kitchen may contain or come into contact with milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and other potential allergens.

While we take every precaution to minimize the risk of cross-contamination, we cannot guarantee that any item is completely free of allergens.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions