

## Sample Fall Menu

Full Experience Tasting Menu: \$180 per person + tax/gratuity

Beverage Pairing: \$120 per person + tax/gratuity

Non-Alcoholic Beverage Pairing: \$75 per person + tax/gratuity

Trout smoked over gravenstein, glazed in apple syrup

Pacific gold oyster kabosu

Peppers campfire butter

*Under the Wire, Sparkling Pinot Noir, Alder Springs Vineyard 2017*

Sculpin cured on kelp broth of horseradish, radish, garden leaves

*Domaine des Ardoisières, "Argile Blanc", IGP Vin des Allobroges 2017*

Matsutake custard trout roe, grilled and shaved matsutake

*Domaine de L'Ecu, "Granite", Muscadet Sèvre et Maine 2017*

Red abalone roasted in kelp calhikari rice, shiitake

*Koshi Tsukano Shuzo, "Hirai", Junmai Niigata*

Turnip dressing of black vinegar, marrow, and red fife

*Comte Abbatucci, "Cuvée Faustine", Ajaccio 2017*

Bread service sourdough bread, cultured butter, sea lettuce

Black cod maitake, wakame, sauce of new potato

*Terlan, "Cuvée Terlaner", Alto Adige 2018*

Pork smoked over cypress pork and leek jus, elk spice

*Kutch, Pinot Noir, Mendocino Ridge, Signal Ridge Vineyard 2016*

Gewürztraminer ice citrus marigold

Layers of local apples and white chocolate

*Villa Oeiras, "Vinho Generoso" Carcavelos 15-year*

Seaweed ice cream miso tart, cocoa, bay nut

Pineapple sage, lemon verbena, and marigold tea grilled honey

Quince wild fennel