



5 COURSE TASTING MENU

TASTING MENU 75/WITH WINE PAIRINGS 110

AMUSE BOUCHE

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GREEN GAZPACHO

STANFORD BRUT SPARKLING, CALIFORNIA

PORK BELLY

2009 CASTILLO DE FUENDEJALON - GARNACHA/TEMPRANILLO, SPAIN

-OR-

CRAB

2012 BODEGAS VINCENTE GANDIA "NEBLA" - VERDEJO - SPAIN

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MONKFISH

2013 PORTAL DA CALÇADA - LOUREIRO, PORTUGAL

-OR-

TROUT

2013 BARONE DI VALFORTE - PECORINO, ITALY

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LAMB

2011 RAW POWER - SHIRAZ, AUSTRALIA

-OR-

SHORT RIB

2012 MOTHERS RUIN - CABERNET SAUVIGNON, AUSTRALIA

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PRE DESSERT

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WHATCHAMACALLIT

QUINTO DE NOVAL BLACK

-OR-

SUMMER FRUITS

CROFT PORT ROSÉ

TO ENSURE THE BEST DINING EXPERIENCES POSSIBLE WE ASK THE ENTIRE TABLE TO ENJOY THIS OPTION