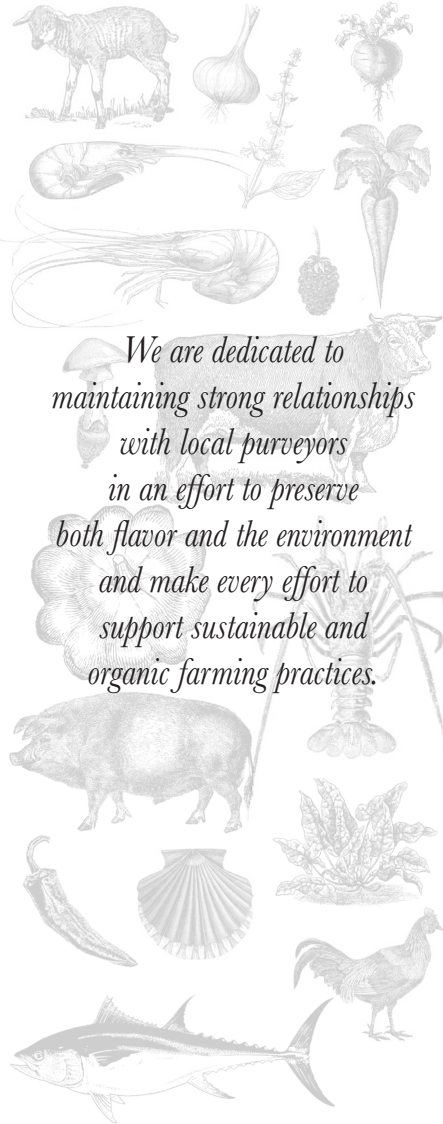


first from market



Merry Christmas 2017



We are dedicated to maintaining strong relationships with local purveyors in an effort to preserve both flavor and the environment and make every effort to support sustainable and organic farming practices.

MARKET

~ **FIRST** ~

Escargot

*fingerling potato, Maui baby onion, olive oil Bread, truffle potato foam
Mer Soleil, Chardonnay, Santa Lucia Highlands, California, 2014*

~ **SECOND** ~

Halibut

*yucca root, peas, celeriac puree, lobster froth, beet coral
Pieropan, Soave classico, Veneto, Italy, 2015*

28 Day Dry Age Rib Eye

*local vegetables, green harissa
20. supplement*

Uppercut, Cabernet Sauvignon, Napa Valley, California, 2014

~ **DESSERT** ~

Eggnog Pavlova

*gingersnap crumb, pomegranate gel, bandy ice cream
Casa Smith, Vino Moscato, Washington State, 2015*

100. *per person*

Wine Pairing 40. *per person*

Executive Chef *Johnattan Hernandez*