

CUCINA

WINE BAR

chef's tasting menu

juniper cured utah trout | cauliflower silk | fennel | pickled mustard | lemon crème fraîche

| schramsberg | blanc de noirs | california |

sesame ahi tataki* | kaffir lime rice | hot & sour cabbage | green garlic oil | sambal-coconut cream

| d'arenberg broken fishplate | sauvignon blanc | australia |

pork belly fritto misto | maitake mushroom | blistered shishito | mango gastrique | grilled corn chowder

| grand ardeche | chardonnay | france |

wild mushroom risotto | lobster mushroom | porcini | morel | beurre rouge | crispy chicken skin

| stolpman gdg | gamay | california |

bistro filet | pomme frites | watercress | blackberry ketchup | truffle mayo

| terre rouge | syrah | california |

chocolate creme brulee | chantilly cream | 'nilla' wafer

\$55 per person \$25 wine pairing
requires whole table participation