

## Fois Gras

*Quince, Chanterelle, Treviso*

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## Dover Sole

*Sunchoke, Yuzu, Osetra Caviar*

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## Smoked Squab

*Sweet Potato, Date, Coffee*

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## Wagyu Beef

*Sunchoke, Brussels Sprouts, Black Truffle*

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## Anise Chocolate Soufflé

*Orange Confit, Mint Gelato*

135

Wine Pairing 105 | 150

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HAPPY HOLIDAY SEASON

*Jon Cichon - Executive Chef  
Doug Allen - Executive Sous Chef  
Samantha Germani - Beverage Manager*