

Sea Smoke



First course

2014 SEA SPRAY BLANC DE NOIRS
MARIN MIYAGI OYSTERS
micro fennel, meyer lemon pearl

Second course

2017 CHARDONNAY
CRUDO TRIO
house cured salmon- **lemongrass**, tuile
scallop- brûléed miso, **shiso**
hallibut ceviche- fresno chile, cancha

Third course

2017 SOUTHING PINOT NOIR
ROASTED DUCK BREAST
confit **carrot**, cannellini bean puree,
apple & star anise gastrique

Fourth course

2013 SOUTHING PINOT NOIR
WAYGU TATAKI
smoked oyster mushroom, **kale**,
candy cap mushroom demi-glace

Dessert

APPLE TART
bellwether farms fromage blanc,
woodfired gravenstein apple compote

EXECUTIVE CHEF

Kua Speer

Items in bold signify they are grown in our on site garden

