

LORD STANLEY

{ MENU de LUXE }

Crudo

Hamachi, white kimchi, perilla leaf and asian pear

Domaine Serol, 'Espiegle', Chenin Blanc, Côte Roannaise, France 2022

Asparagus

Green asparagus, steamed mussels, champagne and meyer lemon sabayon

Frenchtown Farms 'Pearl Thief' Sauvignon Blanc & Semillon, North Yuba, CA 2022

Caviar

Tsar Nicoulai Reserve caviar, crispy yukon gold potato, crème fraîche and fava leaf

Laherte Frères Blanc de Blancs, Brut Nature, Chardonnay, Champagne, Fr NV

{ optional supplement 24, with pairing 39 }

Crab

Dungeness crab, chilled somyeon noodles, mu and aromatic broth

Emme 'amando el sol', Colombard & Chardonnay, Redwood Valley, California 2023

Fish

Pan seared wild Alaskan King salmon with morels and vichyssoise

Bruno Duchene 'Titet', Grenache, Roussillon, France, 2023

Beef

Grilled Wagyu beef cheek with English pea, horseradish and red wine jus

Amyth & Sons Petite Sirah & Zinfandel, Paso Robles, California 2021

Palate Cleanser

Rhubarb and elderflower sorbet

Vacherin Glacé

Fior di latte ice cream, crispy meringue, red berries and verjus

Chateau Soucherie Chenin Blanc, Coteaux du Layon 1er Cru, France 2015

Tasting Menu 130

with Beverage Pairing 195

CHEF DE CUISINE NATHAN MATKOWSKY

20% service charge is added to each check and split amongst the entire team

5% SF Mandates go towards employee health care