

LORD STANLEY

{ MENU de LUXE }

Oyster

Chilled broccolini & romanesco, Marin Miyagi oyster, scallion and dill

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

Shrimp

Louisiana shrimp with baguette, soubise, crispy leek and tarragon

Nanclares y Prieto 'Dandelion' Albariño, Rias Baixas, Spain 2022

Caviar

Local Tsar Nicoulai Reserve caviar, whipped brandade and Chinese style flatbread

Laherte Frères Rosé de Meunier, Extra Brut, Coteaux Sud d'Epernay, Champagne, Fr NV

{ optional supplement 24, with pairing 39 }

Crab

Dungeness crab wrapped in savoy cabbage with pickled ginger and consommé

Cave des Amandiers Fendant, Valais, Switzerland 2022

Fish

Pan seared sea bass with spinach velouté, king oyster & black trompette mushrooms

Ellsworth 'Spring Frost' Barbera Rosé, Dunnigan Hills, California, 2022

Beef

Wagyu sirloin with caramelized sweet potato and gochugaru

Etienne Becheras Syrah, Saint-Joseph, Rhone, France 2019

Palate Cleanser

Rhubarb and Elderflower Sorbet

Vacherin Glacé

Ice cream 'cake', meringue and red berries

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 health care