



Autumn Tasting Menu

5 Courses – \$95 | Wine Pairing – \$55

Bread

Baguette & Truffle Butter *

Snack

Duo of Pacific Oysters with Cucumber Granité, Avruga
Caviar & Rockefeller

Entrée

Quail, Candied Morel, Truffle Beurre Blanc

Main

Pan Roasted Duck Breast, Pommes Purée, Roasted
Pumpkin, Blackcurrant Jus

Dessert

Guanaja Chocolate Delice, Mango Passionfruit Coulis,
Banana Ice Cream

Wine Pairing

Fiano 2024

Rosé 2025

Montepulciano 2022

Storm Cru Sparkling Red NV

All items are gluten free, except those marked with *
Whole table required to order AutumnTasting Menu