

Wine Dinner



Moët Hennessy Rosé



HAMACHI CRUDO & AHI TARTARE

Mustard Soy Vinaigrette, Tobiko,
Herb Foam, Crispy Garlic Chip

Chandon Brut Rosé Sparkling Wine

LOBSTER & TIGER SHRIMP PITHIVIER

Sauce Américaine, Chervil

Château Minuty Rosé

PROSCIUTTO CRUSTED HALIBUT

Piquillo Feta Risotto, Saffron,
Sea Asparagus, Salsa Verde

Château d'Esclans Whispering Angel Rosé

SUMMER FRUIT TART

Citrus Mascarpone, Desert Honey

Château d'Esclans Estate Rosé

– 130++ per person –



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.