



A Queen's Treasure from Versailles

\$75 per guest
\$89 with wine pairing

Appetizer

Rillettes de Saumon

house cured salmon, poached salmon, ginger tamari, yuzu, butter, sake, scallions, shallots, shiso

Roederer Estate Brut, Anderson Valley NV

Second

Petit Pois a la Japonaise

local baby greens, edamame, red pearl onion nueske lardons, miso, sesame oil, dijon

Laetitia Pinot Noir, Arroyo Grande '13

Entrée

Venaison à la Sauce au Chocolat

seared venison, gnocchi, gruyere, parsley, miso chocolate demi, tatsoi

Troublemaker Red Blend, Central Coast

Dessert

Gâteau de Lave de Matcha

green tea lava cake, mixed berries sauce, miso ice cream, raspberry french macaron

Tozai Snow Maiden Junmai Nigori Sake, Kyoto Japan

*Items and prices are subject to
change depending on availability

*Due to the nature of this menu
there will be no substitutions

*Tax and gratuity are not included