

CHEF SEASONAL MENU

EDITION 22

Chef's Special Selection of Oysters⁺

*Plum-Infused Horseradish & Shisho, Passionfruit Ponzu,
Tsuyataro Cucumber & Cold-Pressed Olive Oil*

Nicolas Feuillate Reserve Exclusive Brut NV

Freshmade Ricotta & Cranberry Apricot Jam Toast⁺

6-Hour Fresh Made Ricotta on Toasted Sourdough

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Blue Tasting of the Sea

*Gaelician Blue Prawn on Toasted Sourdough,
Blue Swimmer Crab on Lentil Crisp, Bluefin Tuna on Crispy Rice*

Domaine Leflaive Macon-verze 2020

Charred Romaine Wedge

*Smoked Atlantic Sardines, Parmesan Polenta Chips,
Anchovy Vinaigrette, Hickory Smoked Bacon*

CHOICE OF ONE

Wild Line-Caught Fish & Chips

*Angie's Original Fish & Chips served with
Local Line-Caught Barramundi & NZ Wild-Caught Halibut,
Amber Stout Batter, Jalapeno Tartar*

Patz & Hall Sonoma Coast Chardonnay 2018

or

Hanwoo (F1) Ribeye +18

*200-Day Grain-Fed AUS Ribeye 150g, Broccolini, Potato Pave
Choice of Peppercorn or Borderlaise Sauce*

Tenuta Guado al Tasso Cont'Ugo Bolgheri 2020

or

Cold-Water Lobster Linguine +12

Grilled Boston Lobster, Seafood Marinara

Domaine Vincent Bouzereau Meursault 2021

Strawberry Meringue w/ Toasted Coconut Gelato

*Homemade Meringue, Strawberry Crumble,
Coconut Gelato*

Vega Sicilla Tokaj-Oremus Late Harvest 2021

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4- or 6-Course⁺ 78/98

Exclusive Wine Pairing 58/78