

grill

*executive chef franck desplechin and
the grill team designed a special
three-course menu, inspired by the season and freshest market
ingredients*

amuse bouche

APPETIZER

sweet pepper rabbit ragout
tagliatelle, green olives, scallions

or

frisee salad
fuyu persimmons, foie gras
toasted pecans, st. regis honey vinaigrette

ENTREE

pan roasted salmon
butternut squash, leeks
brussels sprouts, natural jus

or

kobe style ribeye
bone marrow chestnut crust
marble potatoes, parsnip, truffle jus

DESSERT

huckleberry baked alaska
sable biscuit, basil ice cream, huckleberry sorbet

or

chocolate tiramisu
kuri squash custard, mascarpone cream, rum tuile

\$65.00 per person

grill

WINE PAIRING

savagnin, stèphane tissot “traminer”
arbois, jura, france

or

sauvignon blanc, patient cottat "anciennes vignes" sancerre, france

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pinot noir fort ross, sea slopes
sonoma coast, california

or

merlot, newton, claret napa valley
california

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vi di visciola, vignamato, marche italy

\$25.00 per person