

LORD STANLEY

{ MENU de LUXE }

Oyster

Chilled broccoli di ciccio & romanesco, Marin Miyagi oyster, lemon puree and scallion
Domaine Serol 'Espiegle' Chenin Blanc, Côte Roannaise, France 2022

Shrimp

Louisiana shrimp with house baguette, onion soubise, leek and tarragon
Nanclares y Prieto 'Dandelion' Albariño, Rias Baixas, Spain 2022

Caviar

Tsar Nicoulai Reserve caviar, crispy Yukon gold potato, crème fraîche and fava leaf
Laherte Frères Rosé de Meunier, Extra Brut, Coteaux Sud d'Épernay, Champagne, Fr NV
{ optional supplement 24, with pairing 39 }

Crab

Dungeness crab wrapped in savoy cabbage with pickled ginger and hen consommé
Cave des Amandiers Fendant, Valais, Switzerland 2022

Fish

Pan seared sea bass with spinach velouté, king oyster & black trompette mushrooms
Ellsworth 'Spring Frost' Barbera Rosé, Dunnigan Hills, California, 2022

Beef

Grilled Wagyu bavette with caramelized sweet potato and daikon radish kimchi
Etienne Becheras Syrah, Saint-Joseph, Rhone, France 2019

Palate Cleanser

Rhubarb and Elderflower Sorbet

Vacherin Glacé

Fior di latte ice cream, crispy meringue, red berries and verjus
Chateau Soucherie Chenin Blanc, Coteaux du Layon 1er Cru, France 2015

Tasting Menu 130
with Beverage Pairing 195

CHEF DE CUISINE NATHAN MATKOWSKY

20% service charge is added to each check and split amongst the entire team
5% SF Mandates go towards health care