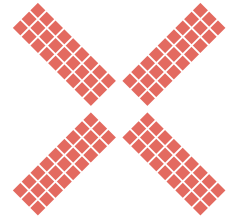


TASTING MENU



R.AIRE

MONTAUK RED SHRIMP CARPACCIO * caviar | ponzu | spicy pistacchio

Paired 2023 Albariño, Alba Vega, Rias Baixas, SP

LOCAL RAZOR CLAMS ramp | parsley | evoo

Paired with 2021 Listán Blanco, Los Loros, Valle de Güímar, Tenerife, SP

FOIE GRAS spicy beet fluid gel | burnt tomato marmalade | crostini

Paired with 2021 Godello, Gaba do Xil, Galicia, SP

SECRETO grilled iberico pork skirt steak | parsnip emulsion | scallions

Paired with 2019 Mencia, Ucedo, Bierzo, SP

20 DAY DRY AGED KANGAROO FILET MIGNON acorn squash | baby carrots | sunchoke

Paired with 2004 Tempranillo & Garnacha, Serna Imperial Gran Reserva, Rioja, SP

CHOCOLATE HAZELNUT MOUSSE CAKE mixed berry coulis | lime zest

Paired with 2020 Cava Brut Reserva, Avinyó, Penedes, SP



\$125 / person

\$65 wine pairing

Please alert your server of any food allergies.

* The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.