

CHEF TENTORI

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## CHEFS TASTING

6-COURSE DEGUSTATION MENU- SAMPLING OF CURRENT MENU ITEMS

85

9-COURSE DEGUSTATION MENU- SAMPLING OF CHEFS FAVORITES

115

PLEASE ASK YOUR SERVER ABOUT WINE PAIRINGS & VEGETARIAN OPTIONS

ALL GUESTS AT A TABLE MUST PARTAKE IN THE TASTING MENU

\* ENJOY 20 % OFF OF THE RESERVE WINE LIST WITH YOUR CHOICE OF DEGUSTATION MENU

## RAW

KUMAMOTO OYSTER, EASTER EGG RADISH, GRANNY SMITH APPLE MIGNONETTE

HAMACHI, POMELO GRAPEFRUIT, PICKLED FENNEL, PARSNIP SAUCE, CITRUS TOBIKO

BIG EYE TUNA, PEEKYTOE CRAB, YUZU, CUCUMBER GELEE, SAFFRON, GREEN TEA GLASS NOODLE

MARINATED SNAPPER, DAIKON, EDAMAME SALAD, BLOOD ORANGE VINAIGRETTE, NORI DUST

RAW TASTING

## FIRST COURSE

ANGUS BEEF CARPACCIO, DRIED NICOISE OLIVES, CRISPY PURPLE POTATO, PARMESAN FOAM

HEIRLOOM TOMATO GAZPACHO, MONKFISH TAIL, PICKLED WATERMELON, CROUTON NOIR, FARM FRESH GHERKIN

VEAL SWEETBREAD NUGGETS, MOROCCAN BBQ SAUCE, DAIKON, PEARL ONION, CHERRY TOMATO, CACTUS, CILANTRO PUREE

SEARED SONOMA VALLEY FOIE GRAS, GRILLED GOLDEN BEETS, PICKLED CABBAGE, SESAME BRITTLE, LICORICE VINAIGRETTE

CRISPY WHITE POLENTA, GRILLED EGGPLANT PETALS, CECI, PICKLED CELERY, BELL PEPPER COULIS

GRILLED BABY OCTOPUS, EEL TERRINE, POTATO & HORSERADISH SALAD, CANDIED BACON, ARUGULA PUREE

CRISPY CHICKEN THIGH, AGED CHEDDAR CUSTARD, ENGLISH PEA PUREE, BLACK GARLIC, YUKON GOLD POTATO

STUFFED SQUID, BABY SPINACH, SPICY PINEAPPLE, BLACK TAPIOCA

## SALADS

YELLOW & RED BEETS, SPICY HAZELNUTS, CRISPY SPECK, APPLE

BABY ARUGULA, FRISEE, MARCONA ALMONDS, PANCETTA, GRILLED APPLE, ORANGE VINAIGRETTE

PERUVIAN TABOULI, PICKLED MANGO, WATERCRESS, FETA CHEESE, CUCUMBER

## ENTREES

MAHI MAHI, SHIITAKE MUSHROOMS, CRAYFISH, BABY SPINACH, LEEK SAUCE

RAINBOW TROUT, RED WINE BRAISED ARTICHOKE, SWEET CORN PUREE, CRISPY PIGS TAIL, MOLE ESPUMA

VADOUVAN SPICE CRUSTED ALASKAN HALIBUT, GRILLED BOK CHOY & CHINESE EGGPLANT, COCONUT-PRAWN COUS COUS

ANGUS STRIP LOIN, RAPINI, GRAINY MUSTARD SPAETZLE, SALSIFY PUREE, HEIRLOOM CHOCOLATE

COPPER RIVER SALMON, ORANGE GNOCCHI, BRAISED FENNEL, ABALONE MUSHROOMS, FAVA BEAN, CARROT & CHAMOMILE BROTH

ZUCCHINI CANNELONI, GRILLED PORTOBELLO MUSHROOM, BRAISED SWISS CHARD, ELEPHANT GARLIC, SUN DRIED TOMATO EMULSION

CONFIT RABBIT LEG, SMOKED HEIRLOOM TOMATO SAUCE, SHIITAKE MUSHROOMS, SAFFRON INFUSED YUKON GOLD POTATO

## SIDES

BROCCOLI HASH CANNELLONI WITH GRUYERE

HARICOTS VERTS, ALMOND, PICKLED GARLIC

CUCUMBER SALAD, WATERMELON , SPICY WALNUTS

PEACHES, CELERY, PECORINO

ORGANIC CARROTS, LEMONGRASS, COCONUT

"MAC & CHEESE" WITH EDAMAME