



## SAMPLE FIVE COURSE MENU

### AMUSE BOUCHE

gougere, peas, mint, goat cheese

### OEUF PARFAIT

vapor poached egg, foraged morels, asparagus, brioche, nettle cream

### HALIBUT

potato crusted halibut, buttered leeks, chanterelle mushrooms, cider beurre blanc

### TENDERLOIN

grass fed tenderloin alongside beetroot, poached shallot, bordelaise sauce

### APRICOTS

verbena, honey mascarpone

### CAFE

mignardise

Elodie Li, Executive Chef

Dan Wampfler & Amy Alvarez-Wampfler, Winemakers

*\$135 per person, plus tax & gratuity*  
*Abeja wine pairings, add \$45 per person*



## SAMPLE SEVEN COURSE MENU

### AMUSE BOUCHE

gougere, peas, mint, goat cheese

### CRAB SALAD

wild dungeness crab, fennel, green apple, garden sabayon

### OEUF PARFAIT

vapor poached egg, foraged morels, asparagus, brioche, nettle cream

### HALIBUT

potato crusted halibut, buttered leeks, chanterelle mushrooms, cider beurre blanc

### TENDERLOIN

grass fed tenderloin alongside beetroot, poached shallot, bordelaise sauce

### CANDIED GINGER

citrus granita

### APRICOTS

verbena, honey mascarpone

### CAFE

mignardise

Elodie Li, Executive Chef

Dan Wampfler & Amy Alvarez-Wampfler, Winemakers

*\$165 per person, plus tax & gratuity  
Abeja wine pairings, add \$55 per person*