

Chef Collaboration Dinner

CHEF NICK ZOCCO x CHEF VIET PHAM

Wine Pairing | 95 per guest

— Canapés —

family style

Cured Local Trout Tartlet

pani puri, shiro dashi gelée

Soft Scrambled Egg

hatch chile, lemon cream, chives

Fire-Roasted Mushroom

beet chip, black garlic shoyu, oaxaca cheese, salsa macha

Squid Ink Tapioca Cracker

lump crab, aguachile, lemongrass aioli, caviar, coriander

Gaston Chiquet

— First —

Ember-Roasted Beans and Peas

preserved lemon brown butter emulsion, crispy wakame

Christophe Mittnacht 'Gyotaku'

— Second —

Torched Wagyu Tartare

blue corn tostada, Hatch chile nuoc cham, beet gel,
miso-cured egg, caviar

Moric Blaufrankish

— Third —

Kombu-Cured Smoked Sablefish

mole amarillo, peekytoe crab, corn, cactus, and peach salsa

Benanti Etna Rosso

— Fourth —

Aged Niman Ranch Lamb Saddle

embered vegetables, cultured cream, trout roe, vietnamese herbs

Domaine Jean-Louis Chave 'Offerus' 2023

— To Finish —

Stone Fruit Honey Panna Cotta

compressed melon, red currant gelée, meringue,
amaretti cookie crumb, chervil, hyssop

Cascina Montagnola Sornione



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— Third —

— Fourth —

— To Finish —

Executive Chef Nick Zocco - *Executive Chef* Viet Pham - *Beverage Manager* Elizabeth Sullivan

Note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. 20% gratuity will be added to all parties. 2% gratuity applied to Culinary Team Appreciation. Guests will be seated at communal tables unless otherwise noted.