



Fireside Supper Series Curated by Chef Sawyer

WELCOME BITE

HOT BUTTERED OYSTERS

slow smoked over oak, beurre bordier butter, herbs & pimenton espelette

FIRST COURSE

MAINE LOBSTER AND FRESH

MOZZARELLA ARANCINI

oak barrel aged rice, shellfish brodo, Maine lobster meat, soffrito bianco, tomato lobster buerre

SECOND COURSE

SSAMJANG GLAZED ROOT VEGETABLE CELLAR

blood orange, ginger, celery root, chionga beets, turnip, radish

THIRD COURSE

SKATE WING "STEAKS" AU POIVRE

bone-in ray filets, smoked peppercorn melange, cognac cream, lemon thyme

FOURTH COURSE

POT ROAST FERRARI

gold label Snake River Farms wagyu short rib, sauce vierge, pomme puree, confit tomato, roasted carrot

DESSERT

STRAWBERRY & PINE NUT TRIFLE

vanilla pastry cream, pine nut madeleines, citrus



Fireside Supper Series Beverage Pairings

FIRST COURSE

CHABLIS "LES GRANDS TERROIRS", DOMAINE
SAMUEL BILLAUD, BURGUNDY, FRANCE 2021

apple, peach, grapefruit, orange peel

SECOND AND THIRD COURSE

CLONAKILLA, O'RIADA SHIRAZ, AUSTRALIA 2021

balanced spice, floral notes, ripe red fruit

FOURTH COURSE

GUIDO PORRO CAMILU LANGHE NEBBIOLO,
PIEDMONT, ITALY 2020

bouquet of red cherry and strawberry with a
subtle earthiness

DESSERT

THE NUTTY PROFESSOR

fratello hazelnut, creme de cacao, bourbon



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WELCOME BITE

IKE JUMBO FLOUNDER FROM JERSEY

chervil, pickled fresno chile, citrus, cuvee durance

FIRST COURSE

**FRESH DUNGENESS CRAB AND
WARM REMOULADE**

rotisserie celery root, wood fired shallot, remoulade
hollandaise

SECOND COURSE

**FIRST OF THE SEASON WEST
COAST WILD HALIBUT MENUIRE**

lemon, caper, garlic, brown butter

THIRD COURSE

WOOD-FIRED WILD KING SALMON STEAKS

red wine bordelaise, twice cooked potatoes, rocket salad

FOURTH COURSE

CIOPPINO SEAFOOD STEW

house-made chitarini pasta, PBQ sourdough, saffron
rouille, octopus, mussels, clams, rouget

DESSERT

DO-RITE DONE WRONG DONUT

gochujang butterscotch, vanilla bean "boston creme",
toffee almond crumble



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WELCOME BITE

ANGELS ON HORSEBACK

wood-fired bacon wrapped bay scallop, onion soubaise

FIRST COURSE

SINGAPOREAN HAWK FRIED OYSTER OMELETTE

chili sauce, scallion, fried shallot

SECOND COURSE

PENANG PUMPKIN CURRY PASTA

blue hubbard pumpkin, toasted sage, black walnuts,
ricotta gnocchi

THIRD COURSE

POTATO CRUSTED COD FISH

melted leeks, thyme, preserved lemon

FOURTH COURSE

VANDER FARMS WAGYU

SHORT RIB SHEPHERD'S PIE

thumbelina carrots, chippolini onions, duchess potato

DESSERT

CHOCOLATE SOUFFLE

grand mariner creme anglaise



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FIRST AND SECOND COURSE

SANDHI, CHARDONNAY SANTA BARBARA, CA 2021

golden apple, dried camomile, citrus

THIRD COURSE

KEN WRIGHT PINOT NOIR, WILLAMETTE VALLEY,

OR 2022

tart cherry, bramble fruits, clove

THIRD COURSE

POTATO CRUSTED COD FISH

melted leeks, thyme, preserved lemon

FOURTH COURSE

DOMAINE DE BEAURENARD CHA-

TEAUNEUF-DU-PAPE ROUGE 2019

dark fruits, pepper, earthy, leather, dried herbs

DESSERT

DREAMSICLE A L'ORANGE

dark rum, cointreau, demerara, cream