



Scallop Tartare

potato/cucumber/trout roe/yuzu snow

Peju Sauvignon Blanc 2012 Napa Valley, California

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Butter Poached Lobster

gnocchi/tomato/shellfish emulsion

Peju Chardonnay 2012 Napa Valley, California

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Roasted Squab

celeriac textures/black truffle/ onion jus

Peju Merlot 2009 Napa Valley, California

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Braised Lamb

smoked lentil/eggplant/ zinfandel reduction

Peju Zinfandel 2009 Napa Valley, California

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Wagyu Beef Tenderloin

forrest mushroom/parsnip/smoked salt

Peju Cabernet Sauvignon 2011 Napa Valley, California

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Caramel Pumpkin Flan

yam ice cream/ crystalized ginger

bosk

Tuesday October 22, 2013

\$150 per person exclusive of Taxes and Gratuity