

Wild Mushroom Dinner

Wednesday, October 15th, 2025

Amuse

Wild Mushrooms & Goat Cheese Dumpling
chicken wing, scallion, radish, black truffle bouillon
2021 Domaine de Terrebrune Bandol Rosé, Provence, France

First

Black Cod
savoy cabbage, matsutake, pine nut, caviar, watercress
2022 Joseph Drouhin Bourgogne Blanc, Burgundy, France

Second

Bigoli Tagliati
chanterelles, mussels, leeks, parsley, parmesan espuma
2021 Prima Piuma Wines Nebbiolo Monferrato, Piedmont, Italy

Third

Certified Angus Sirloin
potato & mushroom dauphinoise, swiss chard, cordyceps, foie gras sauce
2021 Alain Graillot Crozes-Hermitage, Rhone, France

Dessert

Cremini & Hazelnut Crème Caramel
praline crunch, mascarpone crèmeux, black truffle ice cream
Villa Oeiras Carcavelos 15 Anos, Lisboa, Portugal



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Sean Price, Sommelier

Gloria LaGrassa – Owner

\$169 Per person (not including tax and gratuity)