CULINARY JOURNEY

Our seasonal cuisine and a flight of superlative CHANDON wines make this an experience to linger long in the memory. Welcome to our table.

FIVE-COURSE DISCOVERY MENU

SIDE BY SIDE

Réserve Pinot Noir Rosé	Beetroot soup, goat cheese Regiis Ova Supreme caviar
Barrel Fermented Réserve Blanc de Blancs	California Fluke Crudo, yuzu, finger limes, satsuma mandarin
50TH Anniversary Tribute to Napa Valley	Housemade Spaghettoni, guanciale, marinara sauce, Pecorino Romano
Cabernet Sauvignon Mt. Veeder 2019 "Gaïa"	Wagyu New York Strip, black trumpet mushrooms, broccolini, bordelaise sauce
CHANDON Garden Tea	Chef's dessert of the Season "Orange"

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

SEASONAL SAMPLE MENU