

Genuine Tasting Menu

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prime steak tartare
black truffle aioli, mushroom conserva, toast
prié blanc, ermes pavese "blanc de morgex et de la salle" 2019 valle d'aosta, italy

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beet carpaccio
aged goat cheese, pistachio, mache
cabernet franc, château de chaintres "les sables" 2020 samur-champigny, france

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house made spaghetti
Sun Shrimp, meyer lemon, seasoned bread crumbs
sauvignon blanc, bailly-reverdy "la mercy-dieu" 2020 sancerre, france

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wood roasted grouper
coconut rice, mango salsa, toasted coconut, cilantro
riesling, kruger-rumpf "dautenpflänzer" 2019 nahe, germany

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slow roasted short rib
cipollini onion, romesco, smoked almonds, upland cress
tempranillo, quirón mi lugar 2018 rioja, spain

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milk chocolate cremoso
espresso parfait, hazelnut praline, olive oil, sea salt, sourdough crostono
lustau "east india solera sherry" andalucía, spain

adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere

(gen • u • ine) [jen-yoo-in] ~



culinary team

executive chef bradley herron

chef de cuisine dillion wolff

sous chef randy zuniga

sous chef michael varcarcel

sous chef homero perez

chef de pâtisserie myrtille quillien

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. gluten-free items are prepared in a common kitchen and are not recommended for guests with Celiac or any other gluten sensitive disorders.