



VÉRITÉ

WINE DINNER

September 18th 2026

RECEPTION

Tsar Nicoulai Caviar Tartelette E, F, G
Mussel Escabeche SF
Mushroom Consommé D

Henriot Brut Souverain, Reims, Champagne, France

ALBACORE E, G
Quail Egg | “Refrito” | ACME Sourdough

Château Lassègue, Saint-Émilion Grand Cru Classé, Bordeaux, France 2021

LIBERTY DUCK BREST D
Sunchoke | Quince | Radicchio

Vérité La Muse, Sonoma County, California 2021

ROSEWOOD RANCH RIBEYE D
Bordelaise Sauce | Pickled Mustard Seeds | Watercress

Vérité La Joie, Sonoma County, California 2018

CHEESE COURSE D, G
Chef's Cheese Selection

Vérité Le Désir, Sonoma County, California 2015

Mignardises

Tasting Menu + Wine Pairing
\$450 per person + 20% Service Charge

Contains: (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (N) Nuts, (P) Peanuts, (SF) Shellfish, (TN) Tree Nut, (S) Soy, (SS) Sesame
Navio proudly partners with local farmers, ranchers and fishermen to craft our menus. All seafood is exclusively sourced from sustainable sources, and is supported by The Seafood Watch's Unparalleled Global Standard for Sustainable and Responsible Seafood Sourcing Practices.