

Choose one dish and a glass of wine or a cocktail | \$45

BITES

Little B's

Wagyu beef sliders, black truffle relish, gold leaf

Sticky Chicken & Biscuits

Marinated thigh, black garlic aioli, crisp pickles

Truffled Fries

Double cooked, thick-cut potatoes, Parmigiano Reggiano, shaved truffles

Cured

Cured meats, lavash, cornichons, nuts, quince jelly

Crispy Sardinian Artichoke

Sea salt, lemon aioli

Oysters 3 each

Rosé & Tellicherry pepper mignonette

Shrimp Cocktail*

Fennel & grapefruit salad, cocktail and cognac sauce

Artisanal Cheese

Nuts, fruits, crisps, chef's selection of cheeses

WINE

Louis Roederer, Brut Premier, Champagne, France

Merry Edwards, Sauvignon Blanc, Russian River Valley, California

Far Niente, Chardonnay, Napa Valley, California

Cain, "Cuvée", NV13, Napa Valley, California

Finca Decero, Malbec, "Remolinos Vineyard", Argentina

Château Lassegue, "Les Cadrans de Lassegue", St-Emilion, Grand Cru, Bordeaux

COCKTAIL

Ritz Old Fashioned

Coconut Fat Washed Woodinville Bourbon, demerara syrup, bitters

Clover Champagne

Sipsmith Gin, lemon, raspberry, egg white, Champagne

Espresso Martini

Wheatley Vodka, Mr. Black, fresh espresso

Bergamot Bubbles

Clarified Heavenly Cream Tea, Botanist Gin, lemon juice, Italicus, Crémant



Select one dish per course, per person. Dining Passport meals are not to be shared. Beverage, gratuity, and tax are not included. *If you are concerned about food allergies, please alert your server prior to ordering. Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.