

PRIX FIXE

\$99

The premium tasting is an educational and sensory pairing experience. This includes one selection from each course with the option to add wine or tea pairings.

AMUSE BOUCHE

chef's choice of seasonal ingredients

FIRST

SCALLOP two torched scallops, calamansi beurre blanc sauce

TARO FLOWER taro soup, flowered egg, thyme, scallion, chervil

KING CRAB crab bisque, old bay tulle, sturgeon caviar, citrus snow, basil

SECOND

CHARRED CABBAGE miso braised, shiso chimichurri, lemongrass candied pistachios

BLACK COD roasted black cod, blood orange, curry broth, pickled carrots

MUSHROOM oyster mushrooms, chinese five spice foam, fried basil

BREAD

house made brioche loaf, porcini mushroom butter

THIRD

CULVER DUCK duck breast, kare kare, golden peanuts, pickled long bean, annatto oil

RAVIOLI lobster ravioli, uni cream sauce, smoked trout roe, chili oil

FILET MIGNON raspberry coffee rubbed filet mignon, demi glace, roasted leeks, cured egg yolk

WAYGU A5 japanese waygu 3 oz, soy jus, caramelized onion & 3 oz filet mignon + \$55

FOURTH

CAKE & CREAM seared butter cake, kettle corn ice cream, apple, white pear tea gelee

MILLE FEUILLE thai tea cream, candied orange, sweet black and white sesame tulle

NAMELAKA dark chocolate, ruby grapefruit, black pepper, lemon balm, candied kumquats

FOUR WINE PAIRING - \$38

FOUR TEA PAIRING - \$25





CORBEAUX

WINE & TEA HOUSE

DINNER

GARDEN	PANTRY
<p>charred cabbage \$14 charred cabbage, miso, shiso chimichurri, lemongrass candied pistachios (gf)</p> <p>spring salad \$16 edamame, pickled radish, carrot curls, mustard greens, edible flowers, grated white chocolate (v*) (gf)</p> <p>sorta caesar salad \$15 romaine lettuce, carrot, hamachi caesar dressing +\$8 add hamachi yellowtail (gf)</p>	<p>soup du jour \$14 soup of the day with a side of baguette</p> <p>brioche loaf \$9 lavender honey butter, lavender rosemary salt</p> <p>bread + butter \$7 warm french baguette with black truffle and garlic butter</p> <p>spiced grape \$9 herb goat cheese, spiced green grapes, french olives (gf*) baguette</p>
RAW	CAVIAR
<p>scallops a la Corbeaux \$7 2 torched scallops, calamansi, beurre blanc (gf)</p> <p>oysters on the half shell \$22 6 fresh oyster of the day, lemon, champagne mignonette (gf)</p> <p>kinilaw \$18 hamachi yellowtail sashimi, calamansi, pickled cucumber relish, cherry tomato (gf)</p>	<p>Chef selection of premium domestic & imported caviar.</p> <p>three caviar tasting \$85 (includes a tasting of the caviar listed below)</p> <hr/> <p>smoked trout roe \$35</p> <p>siberian sturgeon \$85</p> <p>russian osetra \$105</p> <p>all caviar is served with blinis, potato chips, crème fraiche, green onions, chives</p>

MEAT & CHEESE

<p>charcuterie board \$42 chef selection of 3 premium imported cheeses and meats, assorted fruit, french baguette (gf*)</p> <p>japanese potato dauphinois \$15 scaloped potatoes, miso cream, gruyere, togarashi breadcrumbs (gf*)</p> <p>beef bourguignon \$29 braised short rib, potato purée, pearl onion, duck lardon, roasted carrots (gf)</p> <p>raspberry coffee filet mignon \$46 raspberry coffee marinated and crusted filet mignon, leeks, umami demi-glace, cured egg yolk (gf)</p>	<p>tin fish board \$29 fish wife's smoked rainbow trout served with baguette, assorted pickled and fresh vegetables, crème fraiche, chili oil</p> <p>wild mushroom brie \$18 oyster mushrooms, triple cream cheese, sweet tamari sauce, corn nuts (gf*) baguette</p> <p>duck kare kare \$29 culver farm duck, kare kare, golden peanuts, pickled long bean, annatto oil (gf)</p> <p>blood orange black cod \$29 torched black cod, blood orange curry broth, basil oil, pickled carrot (gf)</p>
---	---

menu presented by Executive Chef Chris Gimeno

(gf*) can be made gluten free - checks can only be split up to 2 ways for parties 6 or more - auto gratuity of 20% for parties 6 or more

