

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 tartare, kaffir lime, kombu, watermelon radish, pickled strawberry, yuzu

SPRING SALAD edamame, pickled radish, carrot curls, frisée, flowers, white chocolate

LOBSTER lobster bisque, old bay tuille, sturgeon caviar, citrus snow, basil

SECOND

CHARRED CABBAGE miso braised, shiso chimichurri, lemongrass candied pistachios

PRAWN char siu prawn, black sesame, cashew, plum, shio negi foam, tapioca crisp

MUSHROOM oyster mushrooms, chinese five spice foam, fried basil

BREAD

house made brioche loaf, porcini mushroom butter

THIRD

BLACK COD torched black cod, blood orange curry broth, basil oil, pickled carrot

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

CULVER DUCK culver farm duck, kare kare, golden peanuts, shrimp gel, pickled long bean

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

FOURTH

CAKE & CREAM seared butter cake, miso popcorn ice cream, strawberry, lemon balm, black sesame

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

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

MEAT & CHEESE

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

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

