

PRIX FIXE

\$115

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

TARTARE filet mignon, cucumber, thai chili, lapsang oolong dust, fried rice paper

TROUT coriander cured trout, japanese eggplant tare, kumquat oil, white guava, jicama

SECOND

FORAGED MUSHROOM wild mushrooms, spring pea, shiso, sunchoke, sansho, calamansi

BEET + PASSIONFRUIT roasted chiogga beets, asian tzatziki, kumquat, charred snap peas

CHARRED CABBAGE miso braised, shiso chimichurri, lemongrass candied pistachios

BREAD

house made brioche loaf, hojicha butter, dark rose tea dust

THIRD

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

FILET MIGNON filet mignon, morel mushroom, bok choy, mustard cream, black garlic + almond

DUCK CONFIT confit duck leg, adobo, mango, maitake mushroom, japanese onion sousbise

FOURTH

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

POACHED PEAR wine spiced poached pear, dark chocolate, hazelnut, coconut sugar

LEMON TART almond, yogurt mousse, citrus meringue, lemon balm, lemon & chamomile confit

FOUR WINE PAIRING - \$48

FOUR TEA PAIRING - \$32

*Please note that all tables with prix fixe experiences will have a 20% gratuity which will go towards our servers and kitchen staff.





CORBEAUX

WINE & TEA HOUSE

DINNER

GARDEN		PANTRY	
charred cabbage charred cabbage, miso, shiso chimichurri, lemongrass candied pistachios (gf)	\$14	bread + butter warm french baguette with black truffle and garlic butter	\$7
beet + passionfruit roasted chiogga beets, asian tzatziki, kumquat, charred snap peas (gf)	\$15	brioche loaf lavender honey butter, lavender maldon salt	\$9
japanese caesar salad romaine lettuce, carrot, hamachi caesar dressing +\$8 add hamachi yellowtail (gf)	\$15	pâté plate chicken pâté, raspberry szechuan rose jam, cashews, pickles, (gf*) baguette	\$16
		spiced grape herb goat cheese, spiced green grapes, french olives (gf*) baguette	\$12
RAW		CAVIAR	
oysters on the half shell 6 fresh oyster of the day, lemon, champagne mignonette (gf)	\$22	Chef selection of premium domestic & imported caviar.	
kinilaw hamachi yellowtail sashimi, calamansi, pickled cucumber relish, cherry tomato (gf)	\$18	three caviar tasting (includes a tasting of the caviar listed below)	\$85
beef tartare filet mignon, cucumber, thai chili, mustard frill, lapsang & oolong dust, fried rice paper (gf)	\$18	smoked trout roe	\$35
		siberian sturgeon	\$85
		polish osetra	\$105
		all caviar is served with blinis, potato chips, crème fraiche, green onions, chives	

LAND & SEA

charcuterie board chef selection of 3 premium imported cheeses and meats, assorted fruit, french baguette (gf*)	\$42	tin fish board fish wife's sardine in hot pepper tin fish served with baguette, assorted pickled and fresh vegetables, creme fraiche, chili oil	\$21
japanese potato dauphinois scaloped potatoes, miso cream, gruyere, togarashi breadcrumbs (gf*)	\$15	spring trout crudo coriander cured trout, japanese eggplant tare, kumquat, white guava, jicama, watermelon radish (gf)	\$18
beef bourguignon braised short rib, potato purée, pearl onion, roasted vegetables (gf)	\$32	duck confit confit duck leg, adobo, mango, maitake mushroom, japanese onion sousbise	\$30
filet mignon filet mignon, morel mushroom, bok choy, mustard cream, black garlic + almond (gf)	\$46	blood orange black cod torched black cod, blood orange curry broth, basil oil, pickled carrot (gf)	\$29

menu presented by Executive Chef Chris Gimeno & Chef De Cuisine Josue Bravo

(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

