

THE **23** EXPERIENCE MENU

FIRST COURSE

LAND AND SEA TARTARE

bluefin tuna & A5 kobe beef, spicy soy, fermented radish

Shiokawa, Cowboy Yamahai Junmai Ginjo Genshu Chubu, Japan

SECOND COURSE

OYSTERS "23"

spinach, pernod, parmigiano reggiano, beef fat hollandaise

Roederer Estate, Brut L'Ermitage, Anderson Valley, California 2015

THIRD COURSE

A5 KOBE BEEF

baby turnips, cilantro, fish sauce

Louis Lator, 1ER Cru Epenots, Pommard, Burgundy France 2013

FOURTH COURSE

ROASTED BONE MARROW

foie gras mushrooms, cured egg yolk, sourdough, fennel & parsley salad

Domaine Serene Barrel 23, Pinot Noir, Willamette Valley, Oregon 2017

FIFTH COURSE

35-DAY DRY-AGED TOMAHAWK & CHATEAUBRIAND

pommes puree, oyster mushrooms, baby bok choy, truffle bordelaise

Dalla Valle Vineyards, Collina Red Blend Napa Valley, California 2019

DESSERT

PASSION. PASSION. PASSION.

passion fruit mousse, fermented passion fruit, passion fruit chocolate ganache, cocoa crumble

Inniskillin Wines, Riesling Icewine Ontario, Canada 2019

\$200 per person | Beverage pairings +\$75 per person