

**The 2025 Spring 9 Course Tasting Menu with Signature Cocktail
Pairing**

Amuse Bouche

Oyster Mignonette | Arancini | Lobster Bisque
Champagne

Seared Flounder | Shiso, Kombu Tea | Ume Gel, Yuzu Burr Blanc
Yuzu Sour Mescal

Salmon Ravioli | Herb oil, Pea Morel, Vermouth Creme Sauce | Caviar
Cucumber Negroni

Bone Marrow | Uni, Risotto, Roasted Maitake
Old Fashioned

Artichoke | Hazelnut Goat, Arugula Salad, Myer Lemon Vinaigrette
Myer Lemon Aperol

Roast Quail | Fig Gastrique, Herb Fingerling, Asparagus
Mint Julep

Mini Fruit Tart
Berry Vodka Martini

Black Forest Gateau
Dark Spiced Rum Black Forest Cocktail

Peti Fours
White Russian

JP Fine Foods LLC Menu