

P R E S S

spring wine pairing

sparkling

bxt, blanc de blancs, manley vineyard, carneros 2021



field blend

desante, "old vines," st. helena 2020



chardonnay

hyde de villaine, hyde vineyard, carneros 2016



pinot noir

spring mountain vineyard, "estate," spring mountain 2012



cabernet sauvignon

monticello, tietjen vineyard, rutherford 1998

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sangiovese

pride mountain vineyards, spring mountain 2008



sparkling demi-sec

schramsberg, "crémant," napa valley 2020

P R E S S

spring tasting menu

fruits de mer, hamachi tartare, sturgeon rillettes, kaluga caviar
caviar pretzel, cultured yogurt butter, golden osetra caviar *\$75 supplement*



white asparagus, green strawberry, forest herbs, sesame consommé



ricotta gnudi, squash blossom, parmigiano reggiano consommé
spirale pasta, fava beans, shaved summer truffle *\$50 supplement*



alaskan halibut, squash condiment, petit basil, vadouvan hollandaise
snow crab, spring peas, rice porridge, black koji essence



american wagyu, charred greens, crispy sweetbread, black shallot jus
charcoal-grilled duck, saffron polenta, wild ramps, mulberries



tenbrink strawberries, chantilly cream, rose geranium soda



field rhubarb, ginger granité, rhubarb compote, almond crumble

tasting menu 225 • wine pairing 225

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.