

HAUTREE

chefs tasting menu



AMUSE

SALMON CORNETS

ora king salmon, avocado, trout roe, sesame seeds

STARTER

HAMACHI CRUDO

creme fraiche, chives, tomato, pickled onion, ogo

louis métaireau muscadet

PASTA

TRUFFLE TAKO FONDUTA

octopus testa, black truffle fonduta, parmesan
served with house-baked focaccia bread

louis jadot vosne-romanee red burgundy

ENTREE

WAGYU STRIPLOIN

brown butter, sunchokes, mushrooms, sherry jus
served with kaimana rice

groth oakville cabernet sauvignon

DESSERT

CITRUSLY NUTS ABOUT YOU

pistachio joconde, namelaka,
calamansi curd, pistachio sauce

saracco moscato d'asti

115 PER PERSON
60 WINE PAIRING