



## THE VARNISH ROOM

### *Tasting Menu*

#### **Winter Squash Bisque**

eggplant caponata, pickled radish,  
sweet potato chips, herb oil

*Veuve Ambal Brut, France*

#### **Crispy Sticky Pork Belly with Scallops**

ginger-beer hoisin glaze, homemade  
kimchee, mango mustard Sauce

*Cakebread Chardonnay, California*

#### **Winter Salad Hummus Bowls**

thinly sliced kale and brussels sprouts,  
sweet-and-tangy dressing, hardboiled egg,  
hummus, savory granola, pita bread

*Anne Amie Pinot Noir, Oregon*

#### **Wagyu Strip**

seared strip steak, creamy gorgonzola polenta,  
wild mushroom ragu, cognac cream demi

*Franks Family Cabernet, California*

#### **Beignets & Cream**

pastry crème filled beignets, cinnamon-coffee  
crumble, latte ice cream

*Taylor Fladgate 20yr Port*

*five course tasting menu*

**100/135 with wine pairing**