

Wine selections

By the glass

Dom Pérignon, Brut, Épernay, 2004 75

Ruinart, Brut, Rosé, Reims, NV 42

Chardonnay, Sylvain Moret, Chassagne-Montrachet, Burgundy, 2014 45

Chardonnay, David Moret, Corton-Charlemagne, Burgundy, 2012 60

Pinot Noir, Kosta Browne, Russian River Valley, 2014 75

Cabernet Sauvignon, The Mascot by Harlan, Napa Valley, 2011 80

The sparkling

Veuve Clicquot, 'Yellow Label', Brut, Reims NV 180

Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ NV 250

Perrier-Jouët, 'Belle Époque', Brut, Épernay, 2007 390

Dom Pérignon, 'P2', Brut, Épernay, 1998 950

Krug, Brut, Rosé, Reims NV 780

The whites

Sauvignon Blanc, Rochioli, Russian River Valley 2014 100

Sauvignon Blanc, Lucien Crochet, 'Cuveé Prestige', Sancerre 2013 200

Viognier, Darioush, Napa Valley 2015 130

Gavi di Gavi, La Scolca 'Black Label', Piedmont 2013 140

Chardonnay, Domaine Serene, 'Evenstad' Reserve, Oregon 2014 130

Chardonnay, Kistler, 'Les Noisetiers', Russian River Valley 2014 160

Chardonnay, Leflaive, Puligny-Montrachet, Burgundy 2007 300

The reds

Pinot Noir, Jayson by Pahlmeyer, Sonoma, 2013 150

Pinot Noir, Hirsch Vineyards, 'Reserve', Sonoma, 2012 230

Pinot Noir, Mongeard-Mugneret, Gevrey-Chambertin, Burgundy, 2014 160

Syrah, Paul Lato, Larner Vineyard, Santa Ynez Valley, 2013 140

Merlot, Twomey, Soda Canyon Ranch, Napa Valley, 2011 135

Cabernet Sauvignon, Opus One, Oakville, Napa Valley, 2013 670

Sangiovese, Le Ragnaie, Brunello di Montalcino, 2009 280

Cabernet Sauvignon, Hayfork, Lewelling Ranch, Napa, 2013 230

Cabernet Sauvignon, Sassicaia, Super Tuscan, 2013 (1.5L) 950

Cabernet Sauvignon, Château Pichon-Longueville Comtesse de Lalande, Pauillac, Bordeaux, 2009 430

Wolfgang Puck at Hotel Bel-Air

Happy Valentine's Day

Laurent-Perrier, LP, Brut, Tours-sur-Marne, France

Amuse bouche

Kusshi Oysters (Half a Dozen)

Royal White Sturgeon Caviar, Champagne Gelée

Choice of

Salt-Roasted Candy-Striped Beets

Pink Lady Apple, Humboldt Fog Goats' Cheese, Hazelnut Brittle

Japanese Yellowtail Hamachi

Ponzu, Avocado Mousse, Kumquat, Hibiscus

Handmade 'Sorpresine' Tortelloni

Celery Root and Black Truffle Filling, Parmigiano-Reggiano

Campania Artichoke & Pear Soup

French Black Truffles, Tuscan Olive Oil

Choice of

Vadouvan Spiced Maine Lobster

Curried Cauliflower, Thai Coconut, Basmati Rice

European Dover Sole

Confit Fennel, Artichokes, Saffron Emulsion, Meyer Lemon

Half-Roasted Free-Range Jidori Chicken

Yukon Potato Purée, Black Winter Truffles

American Waygu N.Y. & Braised Short Rib

Sautéed Baby Kale, Parmesan Polenta

Choice of

Dark Chocolate Heart

Dulce de Leche, Crème Fraîche Sherbet

Tangerine and Raspberry Vacherin

Tangerine Sorbet, Opalys White Chocolate

\$195

February 14, 2018