



WOLFGANG PUCK

Amuse

Australian Wagyu Tartare, Kaluga Caviar, Hollandaise Sauce, Beef Tendon

Boizel | Grand Vintage | 2012

Champagne | France

First Course

Binchotan Grilled Jade Abalone, Razor Clam, Uni, Guanciale, Smoked Potato Dashi

Domaine Louis Moreau | 1er Cru | Les Fourneaux | 2020

Chablis | Burgundy | France

Second Course

Seabass En Croûte, Fines Herbes, Tomato, Basil

Walter Hensel | The North Slope | 2020

Russian River Valley | California | USA

Main Course

Stone Axe Wagyu Filet Mignon, Wasabi Pea Purée, Bone Marrow, Caramelized Onion, Yuzu Kosho

Wolfgang Puck | Schrader | Beckstoffer-Georges III Vineyard | 2010

Napa Valley | USA

Dessert....

Traditional Kaiserschmarrn, Warm Strawberries, Strawberry Ice Cream

Inniskillin | Cabernet Franc | 2019

Niagara Peninsula | Canada