

# DRISKILL GRILL



## *Chef's Five Course Tasting Menu*

### *Ahi Poke*

*Wasabi Tobiko, Pickled Cucumber*

### *Roasted Beet Salad*

*La Cuesta Farms Goat Cheese,  
Lemon Vinaigrette*

### *Taste of Kamachi*

*Black Garlic, Melon,  
Edamame Salad*

### *Herb Crusted Lamb Chop*

*Dauphinoise Potato, Ratatouille,  
Sautéed Spinach*

### *Chocolate Crunch Bar*

*Malted Milkshake, Candied Hazelnut*

*65 Per Person*

*105 with our Sommelier's Wine Pairing*

*~ A Nine Course Tasting Menu is available.  
Please ask us to see our full Tasting Menu ~*

*Jonathan Gelman*  
*Executive Chef*

*Tony Sansalone*  
*Pastry Chef*