

DRISKILL GRILL



Chef's Nine Course Tasting Menu

Ahi Poke

Wasabi Tobiko, Pickled Cucumber

Roasted Beet Salad

*La Cuesta Farms Goat Cheese,
Lemon Vinaigrette*

Pan Seared Diver Scallop

Petite Crab Cake, Chive Hollandaise

Taste of Kamachi

Aged Black Garlic, Galia Melon, Bean Salad

Prime Beef Tartare

*American Sturgeon Caviar,
Truffled Dijon Aioli, Quail Eggs*

Honey Glazed Grilled Quail

Cannellini Bean Cassoulet

Prime Aged Filet Mignon

*Oyster Mushroom, Potatoes Anna,
Brussels Leaves, Glazed Cipollinis*

Artisanal Cheese

Chef's Nightly Selection with Toast Points

Warm Chocolate Croissant Pudding

Irish Car Bomb Gelato

110 Per Person

198 with our Sommelier's Wine Pairing

*Jonathan Gelman
Executive Chef*

*Tony Sansalone
Pastry Chef*