

# nine

## CHEF'S TASTING

CLAM CHOWDER\* | BOSTON  
clam rillette, smoked trout roe

LOBSTER TAIL | NEW ORLEANS  
bourbon remoulade, fermented tomato, creole mustard

CEVICHE\* | TULUM  
medregal, shrimp, salsa cruda, tostada negra  
*NV Lefèrc Briant Réserve Brut, Champagne, France*

CHARRED MACKEREL\* | FORTALEZA  
honeydew, kiwi-coffee, açai coconut sauce  
*2021 Vinos del Panorámico Blanco, Rioja, Spain*

FOIE GRAS\* | CANNES  
rosemary cake, celery root, macadamia crumble  
*2025 Domaine du Bagnol Rosé, Cassis, France*

LAMB\* | THESSALONIKI  
dolma, tzatziki, fig  
*2021 Kitima Zafeirakis Limniona, Tyrnavos, Greece*

SHORT RIB | ISTANBUL  
şakşuka, pasturma, herbs  
*2021 Ca'La Bionda Valpolicella Ripasso Malavoglia, Veneto, Italy*

WAGYU FLAT IRON\* | TOKYO  
smoked carrot miso, yuzu kosho, black garlic  
*2022 Peay Vineyards Estate Syrah, West Sonoma Coast, California*

BRAZO DE MERCEDES | MANILA  
strawberry, mango, cardamom  
*2024 Elvio Tintero Moscato d'Asti 'Sori Gramella', Piedmont, Italy*

chef's tasting 160 | wine pairing 110

*For the best experience, we kindly require participation from the entire table for the tasting menu.*

Chef de Cuisine *Kevin Girsman* | Pastry Chef *Brandyn Wells* | Wine Manager *AJ Maroney*

*\*Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.*