

nine

CHEF'S TASTING

CLAM CHOWDER* | BOSTON

clam mousse, smoked trout roe, toasted brioche

LOBSTER TAIL | NEW ORLEANS

bourbon remoulade, fermented tomato, creole mustard

CEVICHE* | TULUM

medregal, shrimp, salsa cruda, tostada negra

NV Leclerc 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 Ktima 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.*