

Tasting menu \$75 per person
Add wine pairings +\$50

TRUE FOOD KITCHEN

LAS VEGAS FORUM SHOPS

FIRST

(CHOICE OF)

Wok Charred Calamari **GF**
tomato vinaigrette, roasted fennel, black olive caramel

Blistered Shishitos **V GF**
black garlic, umami powder

WINE PAIRING **Marqués de Cáceres (Penedès, Spain) O**

SECOND

(CHOICE OF)

Corn Soup **V GF**
hatch green chile

Watermelon Salad **V GF**
mango vinaigrette, calabrian chili, marcona almond, avocado mousse

WINE PAIRING **Fresh Vine Chardonnay (Napa Valley, CA) S**

THIRD

(CHOICE OF)

Cape Grimm NY Strip* **GF**
summer succotash, black garlic, umami crust

WINE PAIRING **Hunt & Harvest Cabernet Sauvignon (Napa Valley, CA) O**

Pan Roasted Sea Bass* **GF**
charred scallion salsa verde, cauliflower rice, sweetie drop pepper, marcona almond

WINE PAIRING **Haras de Pirque "Albaclara" Sauvignon Blanc (Leyda Valley, Chile) O**

Seared Organic Tofu Steak **V GF**
baru nut, portobello mushroom, forbidden rice, thai corn broth

WINE PAIRING **Alta Vita Cannonau (Sardinia, Italy) Proprietary Label S**

DESSERT

(CHOICE OF)

Chocolate Pot de Crème **V GF**
chili powder, macerated strawberry, thai basil

Mango Tart **V GF**
date crust, marcona almond, coconut whipped cream

PAIRING **Matcha Horchata**

V Vegan **VEG** Vegetarian **GF** Gluten Friendly **S** Sustainable **O** Organic

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

tax & gratuity not included