

The Works of William Shakespeare

4 courses \$95 or 6 courses \$125

By William Shakespeare

Cold Starters

Choose one from the following selections (plus 1 for 6 course)

Venus' Embrace (Venus & Adonis)

*Marinated surf clam, pickled strawberry,
citrus, yogurt, shaved cucumber*

2022 Pfalz. Dr. Bürklin-Wolf, Hommage à Luise, Germany

Prospero's Enchanted Garden (Tempest)

*Artichoke and celery salad, spring radish,
hedgehog mushroom, basil vinaigrette*

NV Grüner Veltliner Sekt, Szigeti, Brut, Burgenland, Austria

Desdemona's Peace (Othello)

*Asparagus Vichyssois, crème fraîche,
fried garlic, pine nuts*

*2022 Sauvignon Blanc, Weingut Tement, Sudsteiermark, Austria
add osetra caviar \$25)*

Warm Starters

Choose one from the following selections (plus 1 for 6 course)

Enchanting Oberon (Midsummer Night's Dream)

*Ricotta gnocchi, charred scallion broth, green garlic,
sweet peas, Swiss chard*

2023 Savennieres, Baumard. Loire Valley, France

Ophelia's Lament (Hamlet)

*Oyster mushroom chawanmushi,
citrus gelee, spring herb salad*

*2022 Auxey-Duresses, Henri Latour & Fils, Burgundy
(add ossetra caviar \$25)*

The Shipwrecked Twins (Twelfth Night)

*Seared squid, ramp gremolata, beech mushroom,
dashi, nasturtium oil*

2021 Gaglioppo, Scala Ciro, Calabria, Italy

Choose one from the following selections (two for 6 course)

Banquet of Fates (Macbeth)

*Duo of pork, roasted loin and choux farci,
white asparagus, dandelion, pork jus*

2021 Zinfandel, Dry Creek Vineyards, Sonoma County, California

Arden Forest (As You Like It)

*Spring vegetable terrine en croute,
miso and mushroom jus*

*2020 Condrieu, Alain Jaume & Fils, La Butte D'Or, Rhone
Valley, France*

Friar Laurence's Cell (Romeo & Juliet)

*Butter poached herb-stuffed chicken breast, morel mushroom,
buttered tarragon rice, herb jus*

2022 Priorat, Alvaro Palacios, Catalunya, Spain

The Widow Lady Anne (Richard III)

*Olive oil poached salmon, new potato, watercress,
mustard cream, horseradish air*

*2020 Pinot Noir, Argyle, Willamette Valley, Oregon
(add osetra caviar \$25)*

Choose one from the following selections

No More No Less (Merchant of Venice)

*Stracciatella, melon, spiced honey, Basil
NV Croft Pink Porto*

Cheese

*Chef's Daily Selection
\$15 Supplement*

Katherine's Prize (Taming of the Shrew)

*Roasted banana, yuzu ice cream, banana
caramel, plaintain chip, thyme oil
2023 Moscato D'Asti, Ceretto, Piemonte, Italy*

4 course wine pairing \$55, 6 course wine pairing \$85

4 course cocktail pairing \$55, 6 course cocktail pairing \$85