

TAMBOURINE ROOM

BY TRISTAN BRANDT

3-COURSE TASTING MENU

140

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AMUSE BOUCHE

TUNA | JALAPEÑO | MISO

WAGYU BEEF | TRUFFLE | LEEK

BANANA | CHOCOLATE | CASHEW

PETITS FOURS

SIGNATURES BY TRISTAN BRANDT

Enhancements to your experience

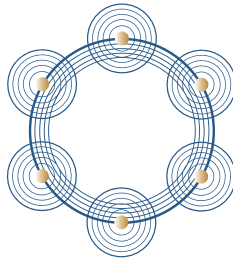
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BEEF TARTARE | CRÈME FRAICHE | CAVIAR 140

PASTA | TRUFFLE | PARMESAN 85

AVAILABLE WINE PAIRING

55



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3-COURSE TASTING MENU

Wine pairing noted below each course

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AMUSE BOUCHE

TUNA | JALAPEÑO | MISO

Gunderloch, Jean Baptiste Riesling Kabinett, Rheinhessen, Germany 2020

WAGYU BEEF | TRUFFLE | LEEK

Bootleg, Red Blend, Napa Valley, California, USA 2017

BANANA | CHOCOLATE | CASHEW

Château Roûmieu-Lacoste, Sauternes, Bordeaux, France 2020

PETITS FOURS

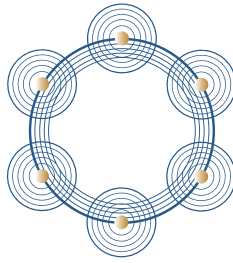
SIGNATURES BY TRISTAN BRANDT

Enhancements to your experience

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BEEF TARTARE | CRÈME FRAICHE | CAVIAR

PASTA | TRUFFLE | PARMESAN



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WINE PAIRING

55

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GUNDERLOCH, JEAN BAPTISTE RIESLING KABINETT,
Rheinhessen, Germany 2020

BOOTLEG, RED BLEND,
Napa Valley, California, USA 2017

CHÂTEAU ROÛMIEU-LACOSTE, SAUTERNES,
Bordeaux, France 2020

