

TAMBOURINE ROOM

BY TRISTAN BRANDT

6-COURSE TASTING MENU

265

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AMUSE BOUCHE

BALFEGO TUNA | GINGER | CRISPY RICE

Zeitlos Riesling 2020, Alexander Valley AVA, Sonoma County, Ca.

COUNTRY EGG | POTATO | SPINACH

Chateau Rahoul Blanc 2017, Graves, Bordeaux, France

LANGOSTINO | RAZOR CLAMS | THAI FLAVORS

Voirin-Jumel Champagne 2022, Cramant, Champagne, France

SEA BASS | CAVIAR | FENNEL

Capture Sauvignon Blanc 2021, Coverdale Peak AVA, Sonoma County, Ca.

HUDSON VALLEY DUCK | BUTTERNUT SQUASH | VADOUVAN

Hartford Pinot Noir 2021, Sonoma Coast AVA, Sonoma County, Ca.

QUINCE | HAZELNUT | CRANBERRY

Domaine Pichot Le Peu de la Moriette, Vouvray, France

PETITS FOURS

SIGNATURES BY TRISTAN BRANDT

Enhancements to your experience

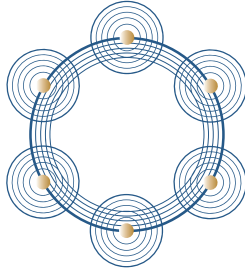
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BEEF TARTARE | CRÈME FRAICHE | CAVIAR 155

PASTA | TRUFFLE | PARMESAN 95

WINE PAIRING

135



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Embark on a culinary journey with Chef Tristan Brandt. Enjoy this artful tasting menu filled with surprises and storytelling leading to flavorful explorations for a global experience paying homage to the history of the Tambourine Room.

Chef Tristan Brandt

Javier Charlesman, Director of Food & Beverage

Timo Steubing, Chef de Cuisine

Logan Seibert, Pastry Chef

Jessica Zimmerman, Patisserie Sous Chef

Alice Santiago, Manager

Vladimir Protasov, Chef de Rang

Antonio Prado, Server

Steven Dsouza, Food Runner

Melanie Madrazo, Hostess