



TASTING MENU

SHIMA AJI SASHIMI WITH OXTAIL-UMESHU CONSOMMÉ, QUAIL EGG AND MYOGA

OR

GINGER-BONE MARROW CUSTARD WITH SALAD LESPINASSE

FOIE GRAS TORCHON WITH FIGS

OR

ROASTED LOBSTER WITH CAULIFLOWER CREAM, UNI EMULSION

JOHN DORY WITH BRAISED ROMAINE, YUZU KOSHO BUTTER

MISO POACHED CHICKEN WITH MELTED LEEKS AND MAITAKE

KUROBUTA TENDERLOIN WITH MARROW BEANS AND POTATO, PERSILLADE

OR

PRIME STRIPLOIN WITH CELERY ROOT, SHORT RIB AND CRIMINI, SAUCE BORDELAISE

ARTISANAL AND FARMHOUSE CHEESES PRESENTED TABLESIDE

RASPBERRY-YUZU TART, CREAM CHEESE ICE CREAM

VANILLA BEAN FONTAINEBLEAU WITH APPLE ICE, FARINA FRITTERS

OR

WARM BANANAS WITH HAZELNUT AND MILK CHOCOLATE

VEGETARIAN TASTING MENU

CHESTNUT AND SHERRY SOUP WITH CHESTNUT CONFIT, FENNEL CREAM

ROASTED AND SMOKED BEETS WITH SORREL, JUNIPER AND OATS

SUMMER SQUASH WITH MIRIN, SAKE AND SANSHO PEPPER

SWEET CORN AND TRUFFLED RISOTTO, TALEGGIO

SOY GLAZED SILKEN TOFU WITH HONSHIMEJI AND HARICOTS VERTS

ARTISANAL AND FARMHOUSE CHEESES PRESENTED TABLESIDE

RASPBERRY-YUZU TART, CREAM CHEESE ICE CREAM

VANILLA BEAN FONTAINEBLEAU WITH APPLE ICE, FARINA FRITTER

OR

WARM BANANAS WITH HAZELNUT AND MILK CHOCOLATE

EIGHT COURSE MENUS ... \$130

WHITE TRUFFLES ... \$18 PER GRAM

A WINE PAIRING FOR THE EIGHT COURSE MENUS ... \$130



FIVE COURSE MENU

SHIMA AJI SASHIMI WITH OXTAIL-UMESHU CONSOMMÉ, QUAIL EGG AND MYOGA

OR

GINGER-BONE MARROW CUSTARD WITH SALAD LESPINASSE

FOIE GRAS TORCHON WITH FIGS

OR

ROASTED LOBSTER WITH CAULIFLOWER CREAM, UNI EMULSION

JOHN DORY WITH BRAISED ROMAINE, YUZU KOSHO BUTTER

KUROBUTA TENDERLOIN WITH MARROW BEANS AND POTATO, PERSILLADE

OR

PRIME STRIPLOIN WITH CELERY ROOT, SHORT RIB AND CRIMINI, SAUCE BORDELAISE

VANILLA BEAN FONTAINEBLEAU WITH APPLE ICE, FARINA FRITTERS

OR

WARM BANANAS WITH HAZELNUT AND MILK CHOCOLATE

CHEF - DOUGLAS KEANE & DREW GLASSSELL

PASTRY CHEF- NICOLE PLUE

SOUS CHEF- ADAM RITTER

VEGETARIAN FIVE COURSE MENU

CHESTNUT AND SHERRY SOUP WITH CHESTNUT CONFIT, FENNEL CREAM

ROASTED AND SMOKED BEETS WITH SORREL, JUNIPER AND OATS

SUMMER SQUASH WITH MIRIN, SAKE AND SANSHO PEPPER

SOY GLAZED SILKEN TOFU WITH HONSHIMEJI AND HARICOTS VERTS

VANILLA BEAN FONTAINEBLEAU WITH APPLE ICE, FARINA FRITTERS

OR

WARM BANANAS WITH HAZELNUT AND MILK CHOCOLATE

*WE WELCOME ADVANCE NOTICE OF SPECIAL DIETARY REQUESTS TO ACCOMMODATE YOUR NEEDS
AND ENSURE DISHES EQUAL THE INTEGRITY OF THE MENU SELECTIONS.*

CHEF'S DIRECT EMAIL ~ DOUGLASKEANE@CYRUSRESTAURANT.COM

FIVE COURSE MENUS ... \$102 (OPTION OF ADDITIONAL CHEESE COURSE ~ \$15)

WHITE TRUFFLES ... \$18 PER GRAM

A WINE PAIRING FOR THE FIVE COURSE MENUS ... \$ 102

CORKAGE IS \$50 ... \$80 PER MAGNUM

29 NORTH ST. HEALDSBURG, CA 95448 PHONE 707-433-3311