

qualia Pebble Beach dinner - sample menu

Pebble Beach tasting menu

cured hiramasa kingfish

almond, nashi pear, sea succulents

2022 pikes 'the merle' riesling, clare valley, south australia

2020 schloss johannisberg rotlack riesling kabinet, rheingau, germany

skull island tiger prawn

coconut, corn, black garlic

2022 vasse felix 'heytesbury' chardonnay, margaret river, western australia

2019 joseph drouhin 1er cru 'meursault charmes', burgundy, france

6+ tajima wagyu

tartare, soy custard, radish

2022 tolpuddle pinot noir, coal river valley, tasmania, australia

2020 albert bichot aloxe corton 1er cru 'clos de marechauds' burgundy, France

striploin

shallot, sugarloaf cabbage, mushroom

2020 hentley farm 'the beast' shiraz, barossa valley, south australia

2015 poderi aldo conterno 'il favot' lange, piedmonte, italy

pineapple

coconut, lime

pampero blanco, citrus, angostura bitters

burnt pavlova

autumn fruits, anglaise

2013 craigmoor botrytis, mudgee, new south wales

2015 chateau d'yquem, sauternes, bordeaux, france

<i>six course menu</i>	235
<i>elevate your experience with matching wines</i>	
<i>discover the new world of wines</i>	200
<i>discover the old world of wines</i>	400
<i>indulge with beluga caviar</i>	30

sample menu only, subject to change.