

TASTING MENU

3 COURSE \$175

ALL DISHES AVAILABLE A LA CARTE

6 COURSE CHEF'S CHOICE TASTING MENU

\$475 PER PERSON, FOR ENTIRE TABLE ONLY

WINE PAIRING \$245

*OYSTER

CAULIFLOWER, CRANBERRY, CAVIAR

HEIRLOOM TOMATO

BURRATA, LEMON VERBENA, PISTACHIO, CAVIAR

*BLUEFIN TUNA

WASABI, APPLE, GINGER

*HAMACHI

MELON, PRESERVED LEMON, SUNFLOWER BRITTLE

FOIE GRAS

CHERRY, HAZELNUT, BUTTERMILK

SUPPLEMENT \$25

EGG

PARMESAN, NASTURTIUM, CAVIAR

KING CRAB

KOSHIHIKARI RISOTTO, SEA URCHIN, COCONUT

LOBSTER

MINISTRONE, CHORIZO, CAMPANELLE

DOVER SOLE

CAVIAR BEURRE MONTÉ

SUPPLEMENT \$45

DRY-AGED RIBEYE

BEEF CHEEK, BARLEY, ANCHOVY, BLACK TRUFFLE

SMOKED PANNA COTTA

ASIAN PEAR, PORT, MACADAMIA NUTS

CHOCOLATE

PASSIONFRUIT, BUTTERMILK, BUCKWHEAT