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PRIX FIXE MENU

THREE COURSES – CHOICE OF STARTER OR SOUP OR SALAD, ENTRÉE AND DESSERT 85
FOUR COURSES – CHOICE OF STARTER, SOUP OR SALAD, ENTRÉE AND DESSERT 95
FIVE COURSES – CHOICE OF STARTER, SOUP OR SALAD, TWO ENTRÉES AND DESSERT 105

STARTERS

KUROBUTA PORK[3] crispy belly, braised cheek, chive dumpling
V- EGGPLANT bloomsdale spinach, fontina, basil, tomato parmesan jus
KAMPACHI melon sphere, avocado, cucumber, borage, pomegranate
SHRIMP jicama, chorizo, tomatillo, corn, grain mustard, micro cilantro

SOUP AND SALADS

SWEET ONION & ENDIVE SOUP lobster risotto palla, scallion oil
V-BEETS sea salt, avocado, feta cheese, candied walnuts, bulls blood micros
IBERICO HAM arugula, tomato, goat cheese burrata, basil EVOO
LUMP CRAB persimmon, caviar, crispy onion, xérès vinegar, mâche

ENTREES

V- TOFU agedashi, nori, daikon, spring onion, nameko mushroom
SCALLOP kohlrabi, apple, ginger, star anise, chervil, meyer lemon
SALMON ras el hanout, pee wee potatoes, bacon, mustard, edamame
BEEF+SHORTRIB +MARROW asparagus, royal mushroom, sambal
LAMB cumin, sumac, kumquat yogurt, carrots confit, olive, muhammara

THE CHEF'S TASTING MENU

TUNA yellowfin, bay scallop, tobiko, avocado, white soy
DUCK foie gras, pear, ginger, anna potato, frisée, shallot jam, aged balsamic
SEA BASS shrimp, kabayaki, shiitake, bok choy, miso dashi
ELK achiote, hominy, brussels sprouts, pinot noir, fresno pepper
PEAR sticky toffee pudding, sesame, ginger cream, poire william liquor

Five Courses ~ $125 With Wine Pairings ~ $185

DESSERTS

BANANA caramel, cinnamon, rum, almond, canelé
CHOCOLATE valrhona bombe, avocado, lime, licorice, gold
CHEESES chef's selection, truffle honey, fig jam

GENERAL MANAGER
PETER H MCGUIRE JR

EXECUTIVE CHEF
K DAVID CLAWSON

PLEASE ALERT YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS DUE TO A FOOD ALLERGY OR INTOLERANCE

SOMMELIER'S ARTISTIC WINE PAIRINGS AVAILABLE WITH EACH ITEM FOR AN ADDITIONAL CHARGE

V – INDICATES VEGETARIAN PREPARATIONS

OUR MENU IS GUIDED BY THE PRINCIPLES OF SUSTAINABILITY