

course one

(CHOOSE ONE)

Roasted duck soup

Miso-wild mushroom soup

course two

(CHOOSE ONE)

Vietnamese beef tartare | sesame rice crackers | shallot-lime vinaigrette | rau ram

Lamb chop lollipop | green papaya slaw | peanut sauce

Ora King salmon crudo | citrus-soy sesame vinaigrette | salmon roe

Baked scallops | applewood smoked bacon | sea urchin aioli

Roasted stuffed Japanese eggplant | crispy tofu crumbles | scallion oil | fried shallots | chili-lime dressing

course three

Kohlrabi - kale salad | watermelon radish | radicchio | toasted almonds | ginger-maple dressing

course four

(CHOOSE ONE)

Lemongrass braised beef short ribs | coconut-sweet potato puree | heirloom carrots | brussels sprouts

Venison tenderloin | horseradish potato puree | roasted pearl onions | wild mushrooms | red wine-chocolate reduction

Pan-roasted turbot fillet | parsnip puree | braised leeks | maitake mushrooms | Dijon veloute

Crispy king prawns | crab thai basil rice | bok choy | savoy cabbage | thai lobster reduction

Yuba pad thai | banana blossom | pea tendrils | swiss chard | cilantro vinaigrette | peanuts

course five

(CHOOSE ONE)

Coconut cheesecake | mango gelee

Meyer lemon-yuzu tart | pistachio meringue

Dark chocolate budino | hazelnut milk chocolate crunch | espresso cream

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