

Caviar Service 92

Royal Kaluga, 28 Grams, Potato Pavé, Onion Lebni,
 Shiso Furikake, Shio Koji, Sesame, Lemon, Chive

Bread Service 8

Cultured Butter

FIRST

Japanese Sea Bream Crudo

Sake-Cured, Kiwi, Green Salsa Macha,
 Sesame, Coriander, Lime, Ice Plant

Yellowfin Tuna Tartare

Avocado, Cucumber, Lemon, Pine Nut,
 Jalapeño, Sumac, Mint, Sesame

Farm Salad

Lettuces, Tomato, Strawberry, Crouton,
 Pecorino Romano, Lemon Vinaigrette

Grilled Octopus

Smoked Chimichurri, Sunflower Seed Dukkah,
 Lemon, Sweet Peppers, Squashini, Purslane

Handkerchief Pasta

Braised Chicken, Celery Root, Currant,
 Fino Sherry Wine, Leek, Maitake

Lemon Chitarra

Cockles, Garlic, Calabrian Chili,
 Parmigiano-Reggiano, Heirloom Tomato

Additional First 32

SECOND

Charred Red Beet 'Steak'

Gold Beet Chimichurri, Citrus, Potato Pavé,
 Black Garlic Purée, Horseradish Emulsion

Australian Barramundi

Caramelized Cauliflower Purée, Meyer Lemon,
 Marcona Almonds, Shelling Bean Fricassée

Free-Range Chicken Ballotine

Ratatouille, Jimmy Nardello Pepper, Escarole,
 Eggplant Purée, Lemon, Jus

Speck-Wrapped Pork Loin

Polenta, Butternut Squash, Brussels Sprouts,
 Brown Butter, Pine Nuts, Apple, Rosemary

Grilled New York Strip Steak

Coffee-Rubbed, Cream of Spinach Purée,
 Black Garlic, Fingerling Potato, Jus

A5+ Japanese Wagyu

Strip Loin, 4oz (*Additional \$65*)
Filet Mignon, 6oz (*Additional \$110*)
 New York Strip Accompaniments

Additional Second 54

THIRD

Strawberries & Cream

Chiffon Cake, Crème Fraîche, Raspberry,
 Sesame Crumble, Vanilla-Rose Ice Cream

Blueberry Pavlova

Meyer Lemon Posset, Poppyseed,
 Blueberry Frozen Yogurt

Chocolate Semifreddo

Green Tea Ganache, Sesame Bark,
 Brownie Brittle, Bergamot Cream

Cheese Plate (*Additional \$6*)

Pleasant Ridge Reserve, Franklin's Teleme,
 Mariana, Seasonal Accompaniments

Additional Dessert 21

Additional Cheese Plate 27

Executive Chef Javier Lopez
Chef de Cuisine Marcos Guillen