## TO START

Mushroom Dashi,
Chile Oil,
Chives

## Beet Tartare

Rice Cracker,
Passion Fruit, Radish

## Black Truffle Gougère

Parmigiano-Reggiano Mornay

## CAVIAR SERVICE

## Kaluga Caviar <br> (additional \$81)

Kaluga, 28 Grams, Blini,
Egg Yolk Jam, Lemon,
Scallion Emulsion, Chives

## FIRST (сноICE Of)

## Farm Salad

Lettuces, Market Vegetables, Seeds, Goat Cheese,
Citrus Vinaigrette

## Bluefin Tuna Crudo

Tomato Vinaigrette, White Soy, Cucumber, Citrus, Finger Lime

## Crispy Octopus

Smoked Paprika, Morita Chili, Fingerling Potatoes,
Celery, Lemon

## Ricotta Gnudi

Meyer Lemon,
Black Pepper, Chives,
Parmigiano-Reggiano Espuma

## Nori Bucatini Pasta

Bonito Butter, Calabrian Chili, Garlic, Smoked Trout Roe, Sesame Bread Crumb

## MAIN (сноісе of)

## Stuffed Cabbage

Wild Rice, Lollipop Kale, Leek, Turnip, Garlic Purée, Vegetable Jus

## Ōra King Salmon

Fish Fumet, Tomatillo, Epazote, Lime, Avocado,
Shelling Beans, Chochoyotes

## Young Chicken

Sambal, Lacquered Eggplant, Lime, Puffed Rice, Ginger, Tomato, Galangal

## Bacon-Wrapped Pork Loin

Broccoli di Ciccio, Mustard, Rosemary, Honeycrisp Apple, Calvados Pork Jus

## Grilled Ribeye

Charred Gai Lan, Black Garlic, Peanut, Lime, Coriander
Vinaigrette

## DESSERT (сноice of)

## Spiced Carrot Granita

Cream Cheese, Raisin, Pineapple, Almond Streusel, Pecan Ice Cream

Chai Poached Pears
Pear Brandy, Walnut, Diplomat Cream, Palmier, Chocolate Chai Ice Cream

Peppermint Mocha Gâteau
White Chocolate Mousse,
Chocolate Genoise,
Vanilla Ice Cream

## MIGNARDISE

## Pâte de Fruit

Blood Orange, Pomegranate,
Passion Fruit

## Madeleine

Chocolate

Executive Chef Javier Lopez
Chef de Cuisine Miguel Gonzalez

