



FIRST

Oyster | Poached, Uni, Caviar, Tarragon, Champagne

Kanpachi | Crudo, Rhubarb, Serrano, Elderflower, Sorrel, Green Tea

Sugar Snap Peas | Smoked Yogurt, Strawberry, Kosho, Sesame, Pea Tendril, Lemon Basil

Squash Blossom | Acquerello Rice, Peanut, Zucchini, Cilantro, Charred Scallion, Poblano, Coconut

Gazpacho | Sour Plum, Roasted Pepper, Cucumber, Red Wine Vinegar, Crème Fraîche

Farm Egg | Crispy Potato, Chorizo, Raclette, Finger Lime, Cilantro

Additional First Course | 17

SECOND

Prawn | Cherry, Horseradish, Radish, Meyer Lemon, Hazelnut, Dill

Asparagus | Black Garlic Honey, Pea Purée, Spring Greens, Macadamia, Yuzu

Risotto | Sunflower Seeds, Arugula, Nettles, Preserved Lemon, Olive

Octopus | Strawberry Harissa, Garlic Aioli, Green Strawberry, Lemon, Chocolate Mint

Foie Gras | Blueberry, Brioche, Macadamia, Cocoa Nib, Tarragon, Pink Peppercorn

Agnolotti | Gold Beets, Pistachio Pesto, Goat Cheese, Garlic, Basil, Pickled Currants

Additional Second Course | 20

THIRD

Morel | Portabello, King Trumpet Mushroom, Truffle, Parmesan, English Peas

Halibut | Artichoke, Carrot, Barigoule Cream, Basil, Coriander

Diver Scallop | White Asparagus, Fennel, Italian XO, Cipollini Onion

Young Chicken | Roasted Breast, Porcini & King Oyster Mushrooms, Truffle, Sourdough, Asparagus, Jus

Spring Lamb | Rack, Loin, Crispy Terrine, Fava Bean, Red Walnut, Pickled Raisin

Ribeye | Celery Root, Bone Marrow, Potato, Wagyu Fat, Onion Jus

Additional Third Course | 38

Three-Course Dinner | 75
Wine Pairing | 45

Chef | Vartan Abgaryan
2018 | Summer

An 18% Service Charge will be added to all checks and paid out to all hourly employees - Any additional tips would be shared by your service team.

If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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