

### Caviar Service 81

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

### Bread Service 7

Cultured Butter

## FIRST

### Bluefin Tuna Crudo

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

### Chilled Asparagus

Citrus Sabayon, Lemon-Miso Vinaigrette, Pistachio Crumble, White Balsamic Gel

### Farm Salad

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

### Grilled 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

### Additional First 29

## SECOND

### 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

### A5+ Japanese Wagyu

Strip Loin, 4oz (Additional \$65)

Filet Mignon, 6oz (Additional \$110)

Ribeye Accompaniments

### Additional Second 49

## THIRD

### 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

### Cheese Plate (Additional \$6)

Tea Rose, Briana, Bloomy Breeze, Reverie, West West Blue, Seasonal Accompaniments

### Additional Dessert 20

### Additional Cheese Plate 26

Executive Chef Javier Lopez

Chef de Cuisine Miguel Gonzalez