



**JULY 4th, 2019**

**FIRST**

**Hamachi** | Kumquat, Coconut, Lime, Ginger, Lemongrass, Salsa Seca, Cilantro

**Sugar Snap Peas** | Lebneh, Mandarinquat, Yuzu Kosho, Pea Tendrils, Peanut, Mint

**Avocado** | Citrus, Seaweed, Thai Basil, Sesame, Puffed Rice, Black Radish, Lime Oil

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

Additional First Course | 20

**SECOND**

**Roasted Beets** | Stracciatella, Dill, Red Walnut, Green Strawberry

**Octopus** | Shelling Beans, Bacon, Fines Herbes, Seeds, Puffed Rice, Preserved Lemon

**Steak Tartare** | Mustard, Piquillo, Marcona Almonds, Capers, Egg Yolk, Crostini

**Cavatelli** | Ramps, Lardo, Pistachio, Parmesan

Additional Second Course | 22

**THIRD**

**Mushroom** | Black Truffle, Meyer Lemon, English Pea, Macadamia

**Diver Scallop** | Turnip, Kohlrabi, Sprouting Cauliflower, Meyer Lemon-Horseradish, 'Chowder'

**Heritage Pork** | Loin, Crispy Fritter, Spring Lettuces, Rhubarb, Mustard Seed, Chervil, Jus

**Ribeye** | Broccolini, Miso, Sweet Garlic Purée, Onion Jus, Smoked Soy, Peanuts

Additional Third Course | 36

**FOURTH**

**Banana** | Smoked Banana Ice Cream, Ginger Snap, Chocolate Crèmeux, Dulce de Leche, Peanu

**Honey** | Custard, Yuzu Gelée, Mandarin, Matcha Marshmallow, Pine Nut Brittle, Chestnut Cream

**White Chocolate** | Panna Cotta, Vanilla Bean, Raspberry, Basil, Champagne Granita

Additional Fourth Course | 15

Four-Course Dinner | 115  
Wine Pairing | 75

Chef | Javier Lopez  
2019 | Summer

**\*\*\* MENU ITEMS SUBJECT TO CHANGE \*\*\***

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.  
71 Above is a registered trademark with the USPTO