

Royal Kaluga Caviar \$92

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

Add ½ BTL Billecart Salmon Rosé Champagne (Additional \$139)

TO START

Kanpachi Tartlet

Wasabi, Negi, Shiro Dashi, Lemon

FIRST

Farm Salad

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

Japanese Sea Bream Crudo

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

Yellowfin Tuna Tartare

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

SNACK

Squash Blossom

Tempura, Ricotta, Black Truffle,
Garlic, Honey

SECOND

Grilled Octopus

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

Grilled Caledonian Prawns Ssam

Shiso, Lettuce,
Kumquat-Kosho,
Daikon, Pickles

Lemon Chitarra

Spanner Crab, Trout Roe, Garlic,
Calabrian Chili, Parmigiano-Reggiano,
Heirloom Tomato

Short Rib Tortellini,

Pecorino Romano, Saba,
Black Pepper

MAIN

Charred Red Beet 'Steak'

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

Australian Barramundi

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

Free-Range Chicken Ballotine

Ratatouille, Italian Long Pepper,
Escarole, Eggplant Purée,
Lemon, Jus

Grilled New York Strip

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

A5+ Japanese Wagyu

Strip Loin, 4oz (Additional \$65)

Filet Mignon, 6oz (Additional \$110)

New York Strip Accompaniments

DESSERT

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

TO FINISH

Seasonal Mignardise

Executive Chef Javier Lopez
Chef de Cuisine Marcos Guillen

***MENU SUBJECT TO CHANGE ***

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

****18% Service Charge added to all checks and paid out in full to all hourly employees** -**

Any additional tip 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