



n y e d i n n e r

125pp

+50pp wine and cocktail pairing

a m u s e

sunchoke and potato rosti

apple, crème fraîche

f i r s t

chicory salad

comté, sherry vinaigrette

or

kanpachi crudo*

leche de tigre, trout roe (+\$4)

s e c o n d

roasted beets

tardivo, XO

or

caledonian prawns

salsa macha aioli, lime (+\$3)

t h i r d

mushroom risotto

fresno chili, shimeji mushroom

or

braised short rib

black garlic, horseradish

or

bay scallops

brown butter, celery root

f o u r t h

valrhona chocolate mousse

or

champagne and citrus sorbet

***Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

asterid
by ray garcia