

PETIT TASTING MENU

\$100

FIRST COURSE

GARDEN SALAD

YOGURT FOAM | CITRUS | SWEET RICE SORBET
BEET JUICE | MICRO VEGETABLES | RADISH
PUMPERNICKEL | SPECKLED LETTUCE

OR

CRUDO*

TIRADITO SAUCE | CHARRED AVOCADO
FRESNO PEPPERS | CHERRY TOMATO | RED ONION

SECOND COURSE

FOIE GRAS*

PAPAYA | MAPLE SUGAR | POMEGRANATE | PISTACHIO
TOASTED BRIOCHE

OR

DRY AGED TUNA*

GREEN PEPPER CORN AU POIVRE SAUCE
SUNCHOKE PURÉE | SMOKED OLIVE OIL

THIRD COURSE

LOADED POTATO

POTATO ESPUMA | CRISPY POTATO | CHIVES
BROWN BUTTER | BACON | COMTE CHEESE

FOURTH COURSE

RISOTTO

OVEN ROASTED TOMATO | SAFFRON
BASIL PESTO | WHIPPED BURRATA

OR

SCALLOP*

SWEET POTATO HASH | BACON
SWEET POTATO PUREE

OR

MOON RIVER BEEF* +30

ROASTED CARROTS | CARROT PURÉE
CONFIT PEARL ONIONS
TRUFFLE JUS

OPTIONAL ADD-ONS

WINE PAIRING \$80

FROMAGE \$20

CHAWANMUSHI \$85

CHEFS TASTING MENU

\$180

GARDEN SALAD

YOGURT FOAM | CITRUS | SWEET RICE SORBET
BEET JUICE | MICRO VEGETABLES | RADISH
PUMPERNICKEL | SPECKLED LETTUCE

—

CRUDO*

TIRADITO SAUCE | CHARRED AVOCADO
FRESNO PEPPERS | CHERRY TOMATO | RED ONION

—

FOIE GRAS*

PAPAYA | MAPLE SUGAR | POMEGRANATE | PISTACHIO
TOASTED BRIOCHE

—

DRY AGED TUNA*

GREEN PEPPER CORN AU POIVRE SAUCE
SUNCHOKE PURÉE | SMOKED OLIVE OIL

—

RISOTTO

OVEN ROASTED TOMATO | SAFFRON
BASIL PESTO | WHIPPED BURRATA

—

DUCK ROULADE

SWEET CORN GRITS | SPINACH
HYPHA FOODS MUSHROOMS
BROWN BUTTER DEMI GLAZE

—

BEEF WELLINGTON*

PUFF PASTRY | PROSCIUTTO | DEMI GLAZE
WILD MUSHROOM DUXELLES

—

DESSERT

OPTIONAL ADD-ONS

WINE PAIRING \$135

FROMAGE \$20

CHAWANMUSHI \$85

GRAND TASTING MENU

\$285

GARDEN SALAD

YOGURT FOAM | CITRUS | SWEET RICE SORBET
BEET JUICE | MICRO VEGETABLES | RADISH
PUMPERNICKEL | SPECKLED LETTUCE

—

CRUDO*

TIRADITO SAUCE | CHARRED AVOCADO
FRESNO PEPPERS | CHERRY TOMATO | RED ONION

—

CHAWANMUSHI*

OSSETRA CAVIAR | DASHI | CHIVE
LEMON FROTH | BUTTER SAUCE
YELLOW ROCK CRAB

—

MACAROON DE FOIE GRAS*

PAPAYA | MAPLE SUGAR | POMEGRANATE | PISTACHIO

—

DRY AGED TUNA*

GREEN PEPPER CORN AU POIVRE SAUCE
SUNCHOKE PURÉE | SMOKED OLIVE OIL

—

RISOTTO

OVEN ROASTED TOMATO | SAFFRON
BASIL PESTO | WHIPPED BURRATA

—

DRY AGED DUCK BREAST*

HAZELNUT & SEED CRUSTED ROASTED SWEET POTATO
MOLE NEGRO | ARIZONA PINECONE SYRUP

—

MOON RIVER BEEF*

ROASTED CARROTS | CARROT PURÉE
CONFIT PEARL ONIONS
TRUFFLE JUS

—

FROMAGE

—

DESSERT

OPTIONAL ADD-ON

WINE PAIRING \$185