



1st Course

STEAK TARTARE*

deviled quail egg, pickled carrots, french potatoes

DIVER SCALLOPS

pine nut & golden raisin emulsion,
pork belly, braised romanesco

2nd Course

BUTTERNUT SQUASH SOUP

jumbo lump crab, french vadouvan curry, whipped crème fraîche

BEET SALAD

pumpernickel soil, whipped brillat-savarin, lavender,
local honeycomb, citrus, dill, sorrel

3rd Course

12 OZ NEW YORK STRIP

KING SALMON

KUROBUTA PORK CHOP

4th Course

CHILLED SOUFFLÉ CHEESECAKE

honey cinnamon crème fraîche, yuzu-fuji apple sorbet

MOLTEN CHOCOLATE CAKE

hot chocolate cake, hazelnut, crunchy chocolate,
blueberry-chocolate ice cream

VEGETARIAN OPTION AVAILABLE UPON REQUEST

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