

chefs' tasting menu

amuse

GRILLED SHIITAKE • MISO-PORCINI MARSHMALLOW • SAUTERNES GLAZE

bites

SALMON BELLY CRUDO • HIBISCUS PONZU • PICKLED JALAPEÑO • SHISO

BEEF TONGUE "SPAM" MUSUBI • CUCUMBER • CHINESE HOT MUSTARD

SPAGHETTIOS • FRESH TRUFFLE • IRISH BUTTER • PARMIGIANO

plates

CUTTLEFISH NOODLES • FENNEL • MUSSELS • SAFFRON-SHERRY CREAM • GRILLED BREAD

CHICKEN-FRIED QUAIL • CITRUS SALAD • VADOUVAN SHALLOT • TURMERIC YOGURT

BBQ BEEF SHORTRIB • ECUADORIAN POTATO PANCAKE • VERMONT CHEDDAR • MIZUNA

dessert

CREMEUX DE BOURGOGNE BITE • CANDIED APPLE • TRUFFLED PISTACHIO

PINEAPPLE-ORANGE SORBET • PROSECCO FLOAT

GREG AND GABI THANK YOU FOR YOUR PATRONAGE.