



*Chefs Brian Lewis, Christian Wilki
& Ralph Leon welcome you to:*

BANA

AT WAKEMAN TOWN FARM → JULY 20, 2024

Hors d'ouvres

CRAB CAKES

garden shiso, old bay aioli, pickled daikon

OSETRA CAVIAR BREAD & BUTTER

seaweed vichysoisse

ICE COLD NORM BLOOM & SONS OYSTER SHOOTER

radish kimchi, celery, lovage

MAINE SEA URCHIN TOAST

strawberry umeboshi, goat's milk butter, sesame milk bread

CHILLED RAZOR CLAMS & TAYLOR BAY SCALLOPS

dill, fennel, horseradish, ikura

Menu

BREAD & BUTTER

seaweed butter, nori brioche, radish kimchi

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SUZIE'S STONINGTON KELP CO. SUGAR KELP SALAD

sesame chili oil, pickled carrots

KOMBU CURED LOCAL FLUKE

wtf tomato ponzu, chives, blossoms & shio kombu

SPICY PT. JUDITH SQUID & BROCCOLI

chorizo aioli, burnt garlic, red chili vinaigrette, puffed rice

BUTTERED LOBSTER & SWEET CORN TORTELLONI

koji cured lobster, miso butter & pickled shallots

BLACK SESAME BIG EYE TUNA

miso grilled stone fruit, cherry tomatoes, basil, black, shiso, aliiums

PEACH MELBA

summer berry confiture, lemon verbena, white chocolate cream