

5 Course Tasting Menu

AMUSE

Dashi Meringue
salmon mousse, ponzu gel, sweet and sour daikon

Beet Tart
swiss chard, goat milk mousse, salted almond

FIRST

Spring Terrine
turnip panna cotta, glazed asparagus, avocado mousse,
buttermilk vinaigrette

Carrots
aromatic broth, puree, charred honey apricot, radish

Scallop Crudo
aguachile, green strawberry, segmented citrus,
arbequina
supplemental + \$12

SECOND

Rye & Farro Country Loaf
ube butter, bellweather ricotta, cranberry marmite,
honeycomb

MAIN

Whole Roasted Peking Duck Breast
brûléed figs, fennel vinaigrette, sicilian pistachio

Venison
roulade, fondant potato, bone marrow poached carrots,
apple jus

Filet Mignon
supplemental + \$35

Halibut
scallop mousseline, grilled prawn, smoked shoyu,
yuzu kosho butter, mushrooms

DESSERT

Cassava
coconut, aged cheddar cheese, crème fraîche ice cream

Beetroot
"chewy" beets, sour raspberry, crushed blackberry,
black tea mousse, 20 year aged sherry

White Peach
almond chiboust, raspberry, amaretto ice cream
supplemental + \$15

8 Course Tasting Menu

AMUSE

Dashi Meringue
salmon mousse, ponzu gel, sweet and sour daikon

Beet Tart
swiss chard, goat milk mousse, salted almond

FIRST

Spring Terrine
turnip panna cotta, glazed asparagus, avocado mousse,
buttermilk vinaigrette

Carrots
aromatic broth, puree, charred honey apricot, radish

Scallop Crudo
aguachile, green strawberry, segmented citrus,
arbequina
supplemental + \$12

SECOND

Squash
way of life egg, pancetta, cardamom espuma

THIRD

Hamachi
compressed cucumber, roasted sesame, yuzu

FOURTH

Rye & Farro Country Loaf
ube butter, bellweather ricotta, cranberry marmite,
honeycomb

FIFTH

Tataki
tenderloin, yuzu kosho, aji amarillo aioli, pickled radish

MAIN

Whole Roasted Peking Duck Breast
brûléed figs, fennel vinaigrette, sicilian pistachio

Venison
roulade, fondant potato, bone marrow poached carrots,
apple jus

Filet Mignon
supplemental + \$35

Halibut
scallop mousseline, grilled prawn, smoked shoyu,
yuzu kosho butter, mushrooms

DESSERT

Cassava
coconut, aged cheddar cheese, crème fraîche ice cream

Beetroot
"chewy" beets, sour raspberry, crushed blackberry,
black tea mousse, 20 year aged sherry

White Peach
almond chiboust, raspberry, amaretto ice cream
supplemental + \$15

\$90 five course tasting menu
\$110 eight course tasting menu
\$40 wine pairing

*while delicious, we advise that consumption
of raw or undercooked meats, poultry,
seafood, shellfish, eggs or unpasteurized food
may increase your risk of foodborne illness.

*for parties of 6 or more,
a 22% gratuity will automatically be added