## Caviar Service 81

Kaluga, 28 Grams, Blini, Egg Yolk Jam, Chives

## FIRST

## Hiramasa Crudo

White Ponzu, Melon, Radish,
Jalapeño, White Soy, Lime

## Chilled White Asparagus

Citrus Sabayon, Lemon-Miso Vinaigrette,
Pistachio Crumble, White Balsamic Gel

## Farm Salad

Lettuces, Market Vegetables, Seeds,
Goat Cheese, Citrus Vinaigrette

## Grilled Octopus

Smoked Paprika, Morita Chili,
Fingerling Potatoes, Celery, Lemon

## Casarecce Pasta

King Trumpet, Hazelnut, Truffle, Kale,
Parmigiano-Reggiano, Green Garlic

## Nori Bucatini Pasta

Bonito Butter, Calabrian Chili, Garlic, Smoked Trout Roe, Sesame Bread Crumb

## SECOND

## Stuffed Cabbage

Wild Rice, Lollipop Kale, Leek, Turnip, Garlic Purée, Vegetable Jus

## Öra King Salmon

Fish Fumet, Tomatillo, Epazote, Lime,
Avocado, Shelling Beans, Chochoyotes

## Young Chicken

Sambal, Lacquered Eggplant, Lime,
Puffed Rice, Ginger, Tomato, Galangal

## Heritage Pork Loin

Pork Fritter, Corn Purée, Escarole,
Peach, Fennel, Meyer Lemon

## Grilled Ribeye

Charred Gai Lan, Black Garlic,
Peanut, Lime, Coriander Vinaigrette
A5+ Japanese Wagyu
Strip Loin, 40 Z (Additional \$65)
Filet Mignon, 60Z (Additional \$110)
Ribeye Accompaniments

Additional Second 49

## Bread Service <br> 7

Cultured Butter

## THIRD

## Stone Fruit Granita

Sparkling Wine, Honey, White Chocolate, Sweet Almond Ice Cream \& Streusel

## Sweet Corn \& Blueberries

White Chocolate, Rompope,
Blueberry Sponge Cake \& Ice Cream

## Horchata Rice Pudding

Guanaja Chocolate Cremeux,
Horchata Mousse, Brownie
Cheese Plate (Additional \$6)
Pecora Nocciola, Briana,
Tea Rose, Bloomy Breeze, Reverie,
Seasonal Accompaniments

## Additional Dessert 20

Additional Cheese Plate 26

Executive Chef Javier Lopez Chef de Cuisine Miguel Gonzalez Pastry Chef Filiberto Flores

## Additional First 29

