

Choice of

TUNA TATAKI

red miso, blood orange, white soy

SALAD of ROASTED LOCAL BEETS

pomegranate, xeres vinegar, fresh walnuts

PRESSED TERRINE of JIDORI CHICKEN

baby leeks, black truffle, petite herb salad

Choice of

RED KING CRAB

salsify, trompette mushrooms, espelette

ALASKAN HALIBUT

celery root, beurre rouge, chanterelles

RED KURI SQUASH RISOTTO

smoked butter, truffle, almond gremolata

Choice of

LACQUERED DUCK BREAST

spiced persimmons, baby spinach, long pepper wine reduction

TAJIMA AUSTRALIAN WAGYU FILET

galette potato, truffled turnips, bone marrow bordelaise

MAITAKE MUSHROOM

black garlic aigre-doux, onion soubise, charred leeks

SMOKED LOIN of COLORADO LOIN

ragout of lamb neck, white beans, pimenton

Choice of

KIR ROYALE PAVLOVA

baked meringue, champagne sorbet, cassis espuma

CHOCOLATE PEANUT BUTTER TART

caramelized banana, salted caramel ice cream

CRÈME BRULÉE

apple, calvados gel, palmier

For your convenience, a 20% service charge will be included

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