

TEN COURSE MENU

1

BANH MI BROAD BEAN PÂTÉ, PORCELET, PICKLED CARROTS, SERRANO CHILE, MUSTARD AIOLI
AMERICAN HACKELBACK CAVIAR YUBA CHIP, NASTURTIUM, SMOKED CRÈME FRAÎCHE, RADISH
IBERICO MADELINE JAMÓN IBÉRICO DE BELLOTA, ST. STEPHEN CREMA

2

OTORO
TUNA BELLY, NEGI & GREEN CHILE CONFIT, BERGAMOT, SMOKED WHITE SOY, ESPELETTE

3

WINTER LETTUCES
LA PERAL MOUSSE, SUBARASHII ASIAN PEAR, CHAMPAGNE "VINAIGRETTE", CHICKORY DIRT, CASHEW MILK CRISPS

4

SCRAPPLE
BRAISED DUCK, FOIE GRAS, PLANTAIN JUS, BRAZIL NUT, PEDRO XIMINEZ

5

JAMAICA QUEENS
KING CRAB, COCONUT CURRY, PIMENTA YOGURT, CUCUMBER GELEE, SAFFRON BIRYANI, PISTACHIO, PICKLED GOLDEN RAISINS

6

CHUPE
ROASTED SKATE, PURPLE POTATO CONFIT, MOTE, AVOCADO, QUINOA, AJI PANCA EMULSION, BOTIJA OLIVES, TROUT ROE

7

GYU KATSU
A5 MIYAZAKI SIRLOIN, KARASHI MUSTARD, PETE'S TERIYAKI, KATSU SAUCE, KOHLRABI & SHISO SLAW

8

PANNA COTTA
BLACK SESAME, YUZU MERINGUE, MANDARIN SORBET, THAI BASIL, CHERRY

9

POPCORN CREAM
APPLE CONFIT, APPLE CIDER

10

DULCEY CREMEAUX
PISTACHIO SPONGE, RED WINE CARAMEL, SPECULOOS, SWEET POTATO



\$125 PER PERSON PLUS TAX & 20% GRATUITY