

TWELVE COURSE MENU

1

CHEESESTEAK PRIME RIBEYE, QUESO FRESCO

AMERICAN HACKLEBACK CAVIAR SWEET CORN MERINGUE, HUITLACOCHÉ CREMA, SHISO

SCOTTISH PARM FRIED QUAIL EGG, PESTO, BASIL, TOMATO VINAIGRETTE

CARNITAS POPCORN SMOKED DULCE DE LECHE

2

MILK & CEREAL

RICE FLAKES, BACON, CHICKEN OYSTER, FRESH BLACK TRUFFLE, THYME MARSHMALLOWS,
WHITE ASPARAGUS

3

WILD BLOSSOM

BABY LETTUCES, SQUASH BLOSSOM FARINATA, CABOT CLOTHBOUND CHEDDAR, SIDRA GEL, HUSK CHERRIES,
PUMPKIN FLAN, SUNFLOWER CRUMBLE, RADISH, PUMPERNICKEL CRISP

4

104 DEGREE TRUCHA

TASMANIAN SEA TROUT CONFIT, BLACK OLIVE, PRESERVED LEMON AÏOLI, BURNT ONION DASHI, SAGE

5

GNUDI

RICOTTA, PARMESAN CREAM, SHAVED MATSUTAKE MUSHROOM, NASTURTIUM

6

STAR CANYON

DUNGENESS CRAB, SWEET POTATO TART, THAI RED CHILE, CRAB BISQUE

7

AUTUMN FOWL

ROASTED SQUAB, MARCONA ALMOND AJO BLANCO, FOIE GRAS, MUSCADINE GRAPES, APPLE BLOSSOM,
SUNCHOKE GRANOLA

8

HAN'S DYNASTY

LAMB CRÉPINETTE, AJI AMARILLO, GRILLED YELLOW PLUM, LABNE, LAMB JUS, MINT

9

VACHARIN

ASIAN PEAR, PEAR PÂTE DE FRUIT, BLACK PEPPER CARAMEL, MARJORAM OIL, WALNUT CRUMBLE

10

MAPLE YOGURT PANNA COTTA

GREEN APPLE SORBET, GOLDEN RAISINS, CIDER, WHOLE WHEAT TUILE

11

"MILLE-FEUILLE"

MILK CHOCOLATE BISCUIT, PRALINE, CHOCOLATE MOUSSE, MALDON

12

PETIT FOURS

\$125 PER PERSON PLUS TAX