

# TWELVE COURSE MENU

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## CINCO JOTAS JAMON IBERICO DE BELOTA

AMERICAN HACKLEBACK CAVIAR SWEET CORN MERINGUE, SHISO

'DEVILED EGG' PEDRO XIMÉNEZ, DUCK LIVER MOUSSE

BACALAO TAKOYAKI EEL GLAZE, NORI, YUZU KEWPIE MAYO, BONITO

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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

SCOTTISH 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

## WINTER FOWL

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

8

## HAN'S DYNASTY

LAMB CRÉPINETTE, AJI AMARILLO, GRILLED APRIUM, LABNE, LAMB JUS, MINT

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9

## HARBISON

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

10

## MAPLE YOGURT PANNA COTTA

GREEN APPLE SORBET, CARAMELIZED QUINCE, CIDER, WHOLE WHEAT TUILE

11

## "MILLE-FEUILLE"

MILK CHOCOLATE BISCUIT, PRALINE, CHOCOLATE MOUSSE, MALDON

12

## PETIT FOURS

\$125 PER PERSON PLUS TAX