

EIGHT COURSE MENU

- 1 **MORCILLA** CHIMICHURRI, RAISIN, ORANGE
NIGIRI MATSUTAKE, CAROLINA GOLD RICE, NORI
CANNOLI SALMON MOUSSE, CARAWAY, MUSTARD FLOWER
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- 2 **SUN GOLD TOMATO**
SORGHUM & WHEY VINAIGRETTE, SWEET CORN EMULSION, BASIL

- 3 **LAMB TARTARE**
PICKLED BLUEBERRY, FROZEN BUTTERMILK VINAIGRETTE, JUNIPER

- 4 **MISO SOUP**
HAZELNUT TOFU, BLACK TRUFFLE, DUCK KATSOBUSHI

- 5 **SWORDFISH**
BEET BORDELAISE, TURNIP, BLACK GARLIC, HIBISCUS

- 6 **IBERICO WELLINGTON**
PATA NEGRA PRESA, CHARRED EGGPLANT PUREE, CHORIZO POWDER, SHISHITO DUXELLE
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- 7 **LIME SPONGE**
PLUM GRANITA, SHISO

- 8 **ORIGINS**
CHOCOLATE CREMAUX, MANGO PEARLS, CASHEWS

TWELVE COURSE MENU

- 1 **MORCILLA** CHIMICHURRI, RAISIN, ORANGE
REVUELTO JAMON IBERICO, POTATO, TOMATO JAM
NIGIRI MATSUTAKE, CAROLINA GOLD RICE, NORI
CANNOLI SALMON MOUSSE, CARAWAY, MUSTARD FLOWER
-

- 2 **DIPPIN' DOTS**
BEETS, CREME FRAICHE, CAVIAR, STURGEON CREAM
- 3 **SUN GOLD TOMATO**
SORGHUM & WHEY VINAIGRETTE, SWEET CORN EMULSION, BASIL
- 4 **LAMB TARTARE**
PICKLED BLUEBERRY, FROZEN BUTTERMILK VINAIGRETTE, JUNIPER
- 5 **MISO SOUP**
HAZELNUT TOFU, BLACK TRUFFLE, DUCK KATSOBUSHI
- 6 **HEIRLOOM SQUASH**
PANELA, CONCORD GRAPE, FERMENTED PUMPKIN JUS, BROWN BUTTER
- 7 **SWORDFISH**
BEET BORDELAISE, TURNIP, BLACK GARLIC, HIBISCUS
- 8 **GUINEA HEN**
SMOKED SWISS CHARD, SHERRY & FOIE GRAS CREAM, BLACK TRUMPET MUSHROOM
- 9 **IBERICO WELLINGTON**
PATA NEGRA PRESA, CHARRED EGGPLANT PUREE, CHORIZO POWDER, SHISHITO DUXELLE
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- 10 **LIME SPONGE**
PLUM GRANITA, SHISO
- 11 **PARSNIP**
"BRULEE", CAKE, HAZELNUT CREAM, ORANGE
- 12 **ORIGINS**
CHOCOLATE CREMAUX, MANGO PEARLS, CASHEWS