

CHEESE DUO

Stone Fruit Champagne Conserva | Olives | Marcona Almonds
Tableside Fondue | Fried Artichokes | Blistered Grapes
Fried Sourdough | Truffle Honey **28 V**

A5 MIYAZAKI HAND ROLL

Grilled Enoki Mushrooms | Uni | Osetra Caviar **2PCS 30 GF**

SCALLOP CRUDO

Black Walnut Milk | Aji Tangerine Oil | Carbonated Grapes | Puffed Quinoa **17 GF**

CINCO JOTAS 100% IBERICO HAM

Olive Oil Compressed Cantaloupe **37 GF**

SMOKED BEETS

Roasted Sunchokes | Fregola | Burnt Carrot Muhammara | Pickled Raisins
Green Harissa **16 VG**

WHITE ASPARAGUS

Grilled Wild Mushrooms | Herbed Crème Fraîche | Duck Yolk Custard
Potatoes Fondant **16 V GF**

NOT PORK DUMPLINGS

Ginger Tofu | Crunchies | Intense Chili Oil **15 VG**

COBIA COLLAR

Nước chấm | Thai Chilis | Cilantro **24**

PRIME 16 OZ NY STRIP

Shiso Chimichurri | Yuzu Whipped Avocado | Furikake Tostones
Garlic Confit Mayo **85 GF**

CRISPY CHICKEN THIGHS

'Tom Kha' Vinaigrette | Red Basil Fermented Radish **23 GF**

SEARED SCALLOPS

Salsa Macha | Boniato Puree | Lamb Neck Agrodulce | Lamb Consommé **32 GF**

EGGPLANT GOAT RICOTTA RAVIOLO

Tomato Olive Oil Emulsion | Chili Hazelnut Pesto **26 V**

GNOCCHI

Parisian-Style | Short Ribs | Ricotta | Pickled Peperonata **26**

SEARED FOIE GRAS

Huckleberry Minus 8 Gastrique | Cashew Pear Nutella | Vanilla Pear **24**

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE