

Menu

The best bread we’ve made so far - smoked dulce butter

START

- caviar service - crème fraîche, waffles, potato chips
- belgian osetra (30g) -79- beluga (30g) -150- white pearl (50g) -250-
- fried quail, grilled pear, parsnip -20-
- beef yakitori, warishita -18-
- foie gras mousse, toasts, pickled things, prosecco -20-
- chicory, hot bacon maple vinaigrette, onion confit, candied nut -18-
- beet, birch vinaigrette, blue cheese, poached raisin -18-

MAIN

- pea risotto, pea shoot, crème fraîche -32-
- trout, ratatouille, potato strings, saffron beurre blanc -39-
- diver scallop, candied fennel, goat’s milk yogurt, corn fritter, trout roe -49-
- cured duck, plum, curry raisin -48-
- strip steak, smoked sweet potato, pickled apple, foie gras butter, sage -54-

SWEET

- crèmeux, lemon, citrus meringue -18-
- cashew crème brûlée, banana ice cream -18-
- matcha mousse, raspberry, mint ice cream -18-
- layer cake, burnt honey ice cream -18-
- poached pear, whipped yogurt, blueberry -18-
- selection of local artisan cheeses -28-

brought to you by -
Chefs - Aaron Miles, Brian Vargas, Ghali Castilleja, Kadine Bartley
Comis - Sebastian Acuna, Taylor Fletcher
Pastry Chef - Eduardo Acosta