

Menu



START

caviar service - 50g osetra crème fraîche, potato variations -65-

grilled paté, dijonnaise, pickles -18-

bread, lemon cultured butter, jam, garlic clove -12-

himachi crudo, lemon oil, radish, cucumber, black salt meyer lemon -20-

smoked cauliflower, madras cream, pine nut, crushed herbs -16-

mousse of hudson valley foie gras, prosecco gel, fig -24-

grilled octopus, lentil salad, caraway vinaigrette, dulce aioli -20-

mussels, chorizo, potato, kelp, trout roe -18-

MAIN

risotto, spring peas, pea sauce -34-

grilled whole rainbow trout, yuzu butter sauce, kale -39-

wagyu bavette, tempura onion, smoked cream, mushroom -59-

pork, fava bean succotash, polenta, mustard sauce -47-

swordfish, black rice, squash ribbons, pickled gremolata -44-

SWEET

dark chocolate crèmeux, pomegranate + strawberry, meringue -18-

dragon fruit sorbet, matcha cake, citrus -14-

pear cake, red wine butter icecream, szechuan pepper cream, honey comb -18-

“affogato” vanilla bean semifreddo, espresso gel, biscotti crumble -16-

selection of local artisan cheeses -28-

brought to you by -
Chefs - Aaron Miles, Brian Vargas, Ahaggar Juárez,
Comis - John Macdonell, Joni-gaye Williams, Camilla Brown
Service lead - Jeremy Patterson

