

JUNE 2022

*HORS D'ŒUVRES & CAVIAR*

beet boudin wrapped in crispy pastry, cream cheese, pickled beets

chilled zucchini soup, basil

ricotta stuffed peppers, nori, sesame seeds

smoked trout roe, corn pudding, tomatoes

golden osetra caviar, maple soaked brioche, red onion

*HAMACHI*

tartar, jicama, cabbage, watermelon, lime

escabeche, saffron, grilled avocado, fresno chili

grilled, ginger, sweet potato, fennel

*'MIXED GRILL'*

pork belly, 'spiedini'

quail, rosemary, foie gras

calabrian chili & duck saucisson

*BEEF*

wagyu 'slider'

smoked short rib

japanese wagyu beef

*DESSERT*

blueberry hibiscus consomme

miso caramels

coconut truffles

passion fruit pate de fruit

strawberry granite, basil

chocolate coffee lava cake