

AMUSE-BOUCHE

TUNA TARTARE

Miso sesame tart, masago, ginger aioli, micro radish, wasabi kizami

FIRST COURSE

BREAD BASKET

Multigrain rolls, brioche twists, herbed grissini, sea salt butter with wild leek and kampot pepper

KOHLRABI SALAD

Apple, black walnut, red onion gel, nasturtium (gf,df,v)

Salad Wine Pairing: Sauvignon Blanc

ENTRÉE

WAGYU STRIP

Sweet corn purée, heirloom carrots, fingerlings, demi (gf)

Entrée Wine Pairing: Cabernet Sauvignon

VEGAN TRUFFLE RISOTTO

Black summer truffle, fava beans, trumpet mushroom "scallops", balsamic reduction, pea shoots (v)

Entrée Wine Pairing: Cabernet Sauvignon

DESSERT

LEMON TROMPE-L'OEIL

Yuzu white chocolate mousse, Meyer lemon compote, meringue (gf, nf)

VEGAN KEY LIME MOUSSE (v)

Tablesides coffees / hot teas / unsweetened iced tea