

## SEVEN COURSE

**110** per person / **180** with beverage

Chef-selected menu featuring an ever-changing list of ingredients. Beverage pairings available upon request. Participation of the entire table is required.

### **Snaper Crudo**

celery salsa, avocado puree, pineapple carpaccio, jalapeno

### **Baja Stone Crab**

Chino Farms kohlrabi, cauliflower mushrooms, crispy ginger, shellfish dashi

### **Soft-Cooked Egg**

Chino Farms leeks, crispy duck confit, Comte, black truffles, sourdough

### **Seared Bay Scallops**

Chino Farms broccoli, mandarin orange, dried scallop cream

### **Lamb Loin**

grilled radicchio, marinated beets, horseradish

### **Japanese Cheesecake**

grapefruit curd, citrus

### **Chocolate Tart**

Banyuls braised quince, pomegranate



*A 4% surcharge will be added to each bill to cover increasing operations & labor costs.*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. Dietary restrictions happily accommodated upon request.