



SIGNATURE TASTING MENU

Menu 185 per person

Wine Pairing 115 per person

Amuse Bouche

MICHAEL MINA'S CAVIAR PARFAIT*

Smoked Salmon, Crème Fraîche, Egg Mimosa

48 Supplement

First Course Choice of

AHI TUNA TARTARE*

Mint, Pine Nuts, Asian Pear, Habanero-Infused Sesame Oil

HOKKAIDO SCALLOP CRUDO*

Kiwi, Black Truffle, Kohlrabi, Green Apple

Second Course Choice of

CRISPY SANTA BARBARA SPOT PRAWN

Young Coconut, Makrut Lime, Sweet & Sour Mango
Curry Leaf

BOLINAS BLACK COD

Kyoto Miso, Aromatique Vegetables, Black Truffle Dashi

Third Course Choice of

PHYLLO-CRUSTED PETRALE SOLE

Crab Brandade, Delta Asparagus, Dijon Beurre Blanc

MAINE LOBSTER POT PIE

Brandied - Lobster Cream, Baby Vegetables, Morel

Fourth Course Choice of

FILET MIGNON 'ROSSINI'*

Foie Gras, Bloomsdale Spinach, Brioche, Sauce Périgourdine

A5 JAPANESE MIYAZAKI WAGYU*

Black Truffle Potato Purée, Shallot Marmalade, Red Mizuna

69 Supplement

Fifth Course Choice of

TEXTURES OF CHOCOLATE

Cocoa Chiffon, Milk Chocolate Pot de Crème
Salted Caramel Ice Cream

THE LEMON

Citrus Custard, Candied Lemon Peel, White Chocolate

We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.