



SIGNATURE TASTING MENU

Amuse Bouche

MICHAEL MINA'S CAVIAR PARFAIT*
Smoked Salmon, Crème Fraîche, Egg Mimosa
Supplement

First Course Choice of

JAPANESE HAMACHI CRUDO*

Gin - Cured, Yellow Grapefruit, Avocado, Serrano Chili, Wild Fennel

AHI TUNA TARTARE*

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

Second Course Choice of

CRISPY KONA BLUE PRAWN

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

PHYLLO-CRUSTED PETRALE SOLE

Crab Brandade, Horseradish Cream, Asparagus, Dijon Beurre Blanc

MAINE LOBSTER POT PIE

Brandied - Lobster Cream, Baby Vegetables, Fines Herbes
Supplement

Third Course Choice of

BOLINAS BLACK COD

Kyoto Miso, Aromatique Vegetables, Black Truffle Dashi

FILET MIGNON 'ROSSINI'*

Foie Gras, Bloomsdale Spinach, Brioche, Sauce Périgourdine

JAPANESE 'KAGOSHIMA' PREFECTURE WAGYU*

Nantes Carrot, Horseradish, Pommes Paillason, Bordelaise Sauce
Supplement

Fourth Course Choice of

FLEUR DE CACAO

Dark Chocolate Mousse, Candied Cocoa Nib, Salted Caramel Ice Cream

THE LEMON

Citrus Curd, White Chocolate Custard, Candied Lemon Peel

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.