

FOUR

OMNIVORE

Prix fixe 68 Wine pairing +88

CAVIAR CREATIONS +78

egg caviar

or

toasted egg yolk, caviar

MADAI CEVICHE

rhubarb juice, avocado

or

DIVER SCALLOPS

black truffle toast

PEEKYTOE CRAB RISOTTO

green chili, puffed rice, nori

or

WHITE ASPARAGUS

herb vinaigrette, lemon crumbs

BLACK SEA BASS

sesame vinaigrette, sea beans, radish

or

WAGYU BEEF TENDERLOIN

red wine beet reduction, four peppercorns

CHOCOLATE

honey roasted peanut ice cream, caramel

or

RHUBARB CLOUD

fraises de bois, toasted almond, cotton candy

SIX

OMNIVORE

Prix fixe 178 Wine pairing +148

CAVIAR

meyer lemon gelée and crème fraîche

TUNA RIBBONS

avocado, radish and ginger dressing

FOIE GRAS BRÛLÉE

rhubarb and pineapple

LANGOUSTINE

buckwheat crêpe, herbal kombu broth

SMOKED SQUAB

mushroom-yuzu broth, crunchy rice

RHUBARB CLOUD

fraises des bois, toasted almond, cotton candy

FOUR

VEGETARIAN

Prix fixe 58 Wine pairing +88

BRUSSELS SPROUTS BROCHETTE

demi sec fruit, apple glaze, pecan, grain mustard

or

WARM CREMINI MUSHROOMS

black trumpet, aged sherry vinegar, tarragon

CARAFLEX CABBAGE

cured celery root dashi

or

TATSOI

aromatic broth, avocado, black truffle

CARAMELIZED FENNEL

lemon puree, herbal broth

or

BOUQUET OF MARKET VEGETABLES

jade emulsion

TROPICAL

young coconut semifreddo, pineapple sorbet

or

CITRUS

satsuma, kishu, ruby red, almond, milk chocolate

SIX

VEGETARIAN

Prix fixe 128 Wine pairing +148

BRUSSELS SPROUTS BROCHETTE

demi sec fruit, apple glaze, pecan, grain mustard

WARM CREMINI MUSHROOMS

black trumpet, aged sherry vinegar, tarragon

TATSOI

aromatic broth, avocado, black truffle

CARAFLEX CABBAGE

cured celery root dashi, black truffle

BOUQUET OF MARKET VEGETABLES

jade emulsion

CITRUS

satsuma, kishu, ruby red, almond, milk chocolate