

SIX

OMNIVORE

238

autumn mushroom infusion, olive oil and thyme

EGG TOAST AND CAVIAR
chives and dill

YELLOWFIN TUNA NOODLES
avocado, radish, ginger dressing and chili oil

SPICE CRUSTED BLACK SEA BASS
sweet and sour jus

SEARED FOIE GRAS
figs and chanterelle

ROASTED LAMB LOIN
crackling riblette, smoked chili glaze, broccoli rabe

DARK CHOCOLATE PRALINE
espresso cake with fresh macadamia nut milk

TEN

OMNIVORE

298

autumn mushroom infusion, olive oil and thyme

EGG TOAST AND CAVIAR

chives and dill

MADAI CEVICHE

thomcord grapes, serrano chili, citrus, sourdough

YELLOWFIN TUNA NOODLES

avocado, radish, ginger dressing and chili oil

PARSNIP SOUP

coconut, lime and mint

HONEYNUT SQUASH POT STICKERS

soy-ginger dressing, basil, golden shallot oil

SPICE CRUSTED BLACK SEA BASS

sweet and sour jus

LANGOUSTINE

buckwheat crêpe, herbal kombu broth

SEARED FOIE GRAS

figs and chanterelles

ROASTED LAMB LOIN

crackling riblette, smoked chili glaze, broccoli rabe

CARAMELIZED APPLE

green apple sorbet, whipped crème fraîche

SIX

VEGETARIAN

148

autumn mushroom infusion, olive oil and thyme

KING OYSTER AND AVOCADO CARPACCIO

grilled jalapeño oil and lime

HEIRLOOM BEET

lemon-coconut yogurt and pink lady apples

ROASTED BRUSSELS SPROUTS

pistachio, thyme, mustard vinaigrette

HONEYNUT SQUASH POT STICKERS

soy-ginger dressing, basil, golden shallot oil

CELERIAC ROASTED WITH SPICES

red curry and lime

YOUNG COCONUT SEMI-FREDDO

tropical fruit and lime curd
