

SIX

OMNIVORE

Prix fixe 238 Wine pairing +208

warm herbal kombu infusion

EGG TOAST
caviar and herbs

TUNA RIBBONS
avocado, radish and ginger dressing

CORN RAVIOLI
basil fondue, cherry tomato salad

CRUSTED BLACK SEA BASS
nuts and seeds, sweet and sour jus

BROILED SQUAB
onion compote, corn pancake with foie gras

CHOCOLATE
honey roasted peanut ice cream, caramel

TEN

OMNIVORE

Prix fixe 298 Wine pairing +288

warm herbal kombu infusion

GOLDEN OSCETRA CAVIAR
warm hakurei turnip poached in kombu butter

SEA URCHIN
black bread crostini and sea trout crispy sushi

MADAI SASHIMI
iceberg lettuce, cherry tomatoes, cilantro

PEEKYTOE CRAB DUMPLINGS
celeriac-meyer lemon tea

PARSNIP SOUP
coconut, lime, coriander

CARAMELIZED FOIE GRAS
roasted chanterelles, figs and port wine syrup

ROASTED ICELANDIC COD
artichoke and jade emulsion

MAINE LOBSTER
romanesco cauliflower, romesco sauce

NIMAN RANCH LAMB CHOPS
cucumber yogurt, mint crumbs

FIG
petit beurre, raspberry rose sorbet, fig jam

SIX

VEGETARIAN

Prix fixe 148 Wine pairing +128

warm herbal kombu infusion

BEET CARPACCIO
tartare flavors

WARM MUSHROOM SALAD
herbal pine nut dressing

CORN RAVIOLI
basil fondue, cherry tomato salad

LATE HARVEST MINISTRONE
tomato, saffron, perilla

CRISP AND GLAZED EGGPLANT
kung pao flavors

TROPICAL
young coconut semifreddo, pineapple sorbet

TEN

VEGETARIAN

Prix fixe 228 Wine pairing +208

warm herbal kombu infusion

BEET CARPACCIO
tartare flavors

ROASTED BRUSSELS SPROUTS
pistachio, lime, mustard vinaigrette

WARM MUSHROOM SALAD
herbal pine nut dressing

SLOWLY CARAMELIZED CARROT
red curry, coconut and fresh ginger

CORN RAVIOLI
basil fondue, cherry tomato salad

LATE HARVEST MINISTRONE
tomato, saffron, perilla

STEAMED SILKEN TOFU
black truffle and mushroom compote

CRISP AND GLAZED EGGPLANT
kung pao flavors

ROMANESCO CAULIFLOWER
green curry

GRAPE
beignet, tapioca, almond pudding