

SIX

OMNIVORE

238

rhubarb oshizushi and shiso

sweet pea soup, black pepper oil

SOFTLY POACHED EGG
caviar, whipped yogurt and herbs

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

GREEN ASPARAGUS
morels, vin jaune and chives

STEAMED BLACK SEA BASS
roasted fennel, spiced rhubarb-carrot just

CHARRED SQUAB WITH ZA'ATAR
crushed peas and nasturtium vinaigrette

70% CHOCOLATE
dried cherries, ruby port, espresso

TEN

OMNIVORE

298

rhubarb oshizushi and shiso

sweet pea soup, black pepper oil

EGG TOAST

caviar and herbs

JAPANESE MADAI SASHIMI

muscat grape gelée and herbal buttermilk

YELLOWFIN TUNA NOODLES

avocado, radish, ginger dressing and chili oil

WARM WHITE ASPARAGUS

cherry blossom infusion and crystallized ginger "honey"

WHITE CHOCOLATE GNOCCHI

spring peas and mint

STEAMED BLACK SEA BASS

roasted fennel, spiced rhubarb-carrot just

ROASTED MAINE LOBSTER

ramps, morels and charred fava beans

SAUTÉED FOIE GRAS

lychee, black olive seasoning and rose

ELYSIAN FARM LAMB CHOP

cucumber yogurt and crunchy garnishes

RHUBARB

wild strawberries, sicilian pistachio, white chocolate cream

SIX

VEGETARIAN

148

rhubarb oshizushi and shiso

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SHAVED ARTICHOKE

young coconut and avocado, lime vinaigrette

CRISPY MAITAKE MUSHROOM

golden garlic-sesame seasoning, lemon-soy dipping sauce

WARM WHITE ASPARAGUS

cherry blossom infusion and crystalized ginger "honey"

WHITE CHOCOLATE GNOCCHI

spring peas and mint

BOUQUET OF SPRING VEGETABLES

jade emulsion

STRAWBERRY

yuzu strawberries, coconut poppyseed sorbet, crispy meringue
