



## WELCOME

### **Kampachi & Scallop Aguachile**

coconut milk | tomatillo  
spicy peanuts | finger limes  
pickled red onion

## BEGINNINGS

### **Lobster Bisque**

salpicon  
crème fraiche foam  
red walnut biscuit

### **Ahi Crudo**

ginger crème | edamame  
sesame-soy  
Serrano | wasabi greens

## PRELUDE

### **Butter Lettuce**

Pt. Reyes blue | hazelnut  
chive | mimosa vinaigrette

### **Duck Confit**

spinach | cherries  
Marcona almonds  
Pecorino | sherry vinaigrette

## FEATURES

### **Tangerine Ginger**

### **Butter Basted Lobster Tail**

Beemster Gouda polenta  
tangerine lace  
Lillet butter sauce

### **Norwegian Halibut**

blue crab | Kabocha squash  
saffron fennel purée  
St. Germain reduction

### **Grilled Beef Filet**

mascarpone potato  
King Trumpet mushroom  
berry chutney | Stilton

### **Heirloom Carrot**

### **Ginger Risotto**

hon shimeji | eggplant  
black kale tomato jam  
coconut curry foam

## TRIO OF DESSERTS

**vanilla crème brûlée**

**petite macaron**

**chocolate espresso cake**

Executive chef | Tom Connolly

\* consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions