

Spago Dining Room Sunset Menu

First Course

Big Eye Tuna Tartare Cones

Chili Aioli, Wasabi, Pickled Ginger, Soy, Masago

Burrata with Brooks Cherries

Toasted Almonds, Fennel Pollen,
San Daniele Prosciutto

Hand-Made Agnolotti with Sweet Corn

First of the Season Japanese Corn, Sage,
Mascarpone, Parmigiano-Reggiano

Main Course

Pan Roasted Organic Chicken

Black Truffle-Artichoke Purée, Shaved Black Truffles,
Natural Chicken Jus

Pan Seared Snapper "Laksa"

Curried Coconut Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi

Honey Miso Broiled Black Cod

Chilled Egg Noodles, Orange-Chili Dressing,
Black Sesame Vinaigrette, Coriander

Grilled USDA Prime New York Sirloin Steak + 35

Potato-Fontina Gratin, Miso-Mushroom Puree,
Brandy-Whole Grain Mustard Sauce, Chives

Dessert

Salted Caramel Soufflé

Farmer's Market Fuji Apple Sorbet

98++