

**Amuse Bouche..**

**..Starters..**

**"Kaya Toast"**

Seared Foie Gras, Pandan-Coconut Jam,  
Toasted Brioche, Slow Cooked Egg Yolk,  
Foie Gras-Espresso Mousse

**Weiser Farm's Baby Beet Salad**

Toasted Hazelnuts, Watercress, Citrus,  
Goat Cheese, Aged Balsamic

**Hokkaido Scallop Sashimi**

Tosa Soy, Uni, Myoga, Young Shiso, Sea Grass,  
Avocado Mousse

**Raw Kumamoto Oysters**

Half Dozen Oysters, Calamansi Citrus Ponzu

**Sweet Pea Agnolotti**

English Peas, Marjoram, Marscarpone, Parmigiano Reggiano

**Alaskan King Crab Risotto**

Zucchini, Confit Tomato, Garlic, Meyer Lemon Butter

**..Mains..**

**Crispy Scale Black Sea Bass**

Littleneck & Bamboo Clams, Smoked Potato Purée,  
Garlic, Wild Oregano, Parsley, Lemon

**Pan Seared Red Snapper "Laksa"**

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

**"Angry" Live Maine Lobster**

Facing Heaven Chilies, Crispy Garlic,  
Scallions, Black Bean

**Pan Roasted Quail**

Herb Brioche Stuffing, Onion Soubise,  
Braised Radicchio, Black Trumpet Mushrooms

**Grilled Colorado Lamb Chops**

Charred Eggplant Caviar, Falafel 'Macaroons',  
Tzatziki, Harissa Aioli

**Holland Milk-Fed Veal Chop**

Jerusalem Artichoke Pureé, Black Garlic,  
Preserved Lemon, Rosemary Natural Juice

**Snake River Farms Kobe Beef +15**

N.Y. Sirloin with Potato-Bacon Terrine & Bordelaise Sauce,

**..Desserts..**

**Salted Caramel Soufflé**

Farmer's Market Fuji Apple Sorbet

**Dark Chocolate Panacotta**

Raspberry Macaron, Chocolate Wafer, Raspberry Sorbet

\$195++