



SPOON & KEY
MARKET

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PRIX FIXE MENU = 125

FIRST COURSE

SALMON CRUDO

star apple + miso
ginger + lemon

AHI CRUDO

tamarind + avocado
garlic + sesame

KAMPACHI CRUDO

soursop + kula onion + flower

SECOND COURSE

ARUGULA

roasted beets + toast
rhubarb + goat + onion

SHRIMP AGNOLOTTI

white wine + chili oil
spring onion + uni butter

ENTREE COURSE

LOCAL CATCH

snap pea + cherry tomato
radish + taro puree

LAMB NEW YORK

roasted pepper + dill
cauliflower + coulis

BROCCOLINI

lemon + garlic

SHROOMS

sweet potato + spring onion

SWEET COURSE

OLIVE OIL CAKE

upcountry blackberries + rhubarb

PANNA COTTA

candied mac nut + berries

WINE PAIRINGS = 60

shaya, verdejo la spinetta, rosè
talley, pinot noir ramey, claret