

## LUNCH EXCLUSIVE \$70

### PICK ONE FROM EACH COURSE

#### COURSE ONE

##### Burrata From Puglia

*Caramel Apricot Puree, Honey Confit Heirloom Tomato,  
Candied Fig, Champagne Pickle Muscat,  
Pine Nut Basil Pistou, Candied Pecan*

or

##### Wagyu Tartare

*House of Dawn Style, Gherkins, Capers, Shallot, Crispy  
Shallot, Parmigiana Reggiano, Smoked Egg Yolk, Arugula,  
Buttery Sourdough*

or

##### Foie Gras Parfait

*Port Glaze, Caramel Nectarine Puree, Candied Pecan,  
Buttery Sourdough*

or

##### Lobster Bisque

*Half Butter Poached Lobster Tail, House Bisque*

#### COURSE TWO

##### Iberico Tomahawk

*Acorn Fed Pork Iberico, Smoked Gouda Polenta, Asparagus,  
Ground Cherry Balsamic Gastrique*

or

##### King Salmon

*Asian Spiced Ora King Salmon, Yuzu Compressed Daikon,  
Cherry Tomato, Capelli d'Angelo, Gui Zhou Ferment Fish Brodo,  
Dill Oil, Puff Rice, Pea Tendril*

or

##### Fettucine Pesto

*Jumbo Black Tiger Prawn, Housemade Herb Fettuccine,  
Basil Pesto*

or

##### Risotto

*Summer Corn, Lime Compressed Sugar Snap Pea, Summer Corn  
Coconut Brodo, Parmigiano Reggiano, Puff Rice, Pea Tendril*

#### COURSE THREE

##### Creme Brûlée

*Coconut Creme Anglaise, Seasonal Berries*