

Japan and Italy

Amuse

Sashimi of Sea Scallop
Yuzu, Orange Oil, Cucumber, Jalapeno, Shiso

Consommé

“Bacon” Dashi, Shitake Mushroom, Potato
Ginger, Soy, Finger Chili Cured King Salmon, Asian Pear, Micro Greens,
Scallion – Lime Crème Fraiche

Tuna

Szechuan Peppercorn Seared Tuna
Salad of Baby Arugula, Watercress, Pea Tendrils, Mango Soy Mustard Vinaigrette

Sea Bass

Roasted Chilean Sea Bass
Tomato Gratin, Pancetta, Spinach Pine Nut

Veal

Deconstructed Veal Shank, Bone Marrow, Wild Mushroom,
Horseradish Potato Puree, Shaved Wild Asparagus

Dessert

Parfait of Espresso-Orange Panna Cotta,
Coffee Gelee, Candied Kumquat, Earl Gray Truffle