AMADOR

COCINA FINA

CHEF TASTING MENU

Compost Capuccino
Summer Black Truffle, Za atar

Add Hokkaido UNI Toast* ($28 per unit)
Snow Crab, Tartar Sauce

Add Oyster Flambee * ($5 per unit)
Thai Mex Marinade, Butter

Pan Queijo*
Sturgeon Caviar, Brown Butter, Crème Fraiche

Caesar Salad
Living Lettuce Gel, Chicken Skin

Spot Prawn Tostada
Hyssop Cream, Porcini Mushrooms, Umeboshi

The Bird Flew Out
Foie Gras Mousse, Fermented Black Bean Jam, Shokupan

Bruschetta de Jamon
Iberico Paleta, Heirloom Tomato Gelee, Basil Caviaroli, 25 yr Balsamic

U10 Scallop Orly
Mussel Pil Pil, Xamfaina

Chile Relleno
Fresh Cheese, Parmesan Espuma, Roasted Poblano Peppers
Or
Square Mediterranean Paella (Supl.$25pp)
Coastal Red Shrimp, Sepionet, Maitake Mushrooms, Saffron All I Oli

Pata Negra Iberica Skewer
Date Molasses, Pickled Garlic, Mustard Seeds
Or
Australian Wagyu Onglet ($28pp)
Matsutake – Koji Rub, Escalivada, Chamoy Onions, Barcelonese Sauce

Dessert of the day

$89 pp FULL TABLE PARTICIPATION

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% Gratuity included for parties 5 or more.