

Chef's Tasting Menu

First Course

-Beet Root Macaroons-

Goat Cheese | Beet meringue | Raw Beets | Blistered Orange | Foraged Herbs

Second Course

-Garden Velouté-

Fresh Vegetables | Mustard Cream

Third Course

-Steamed Market Fish-

Swiss Chard | Artichoke | Pickled Onion | Lobster Hondashi | Flying Fish Caviar

Fourth Course

-Braised Short Rib-

Pomme Aligot | Roasted Sweet Onion | Crisp Herbs | Drunken Goat Cheese

Fifth Course

-Chocolate Truffle-

Olive Oil | Dried Chili

Sixth Course

-Strawberry Cheese Cake-

Strawberry Ice Cream | Milk Wafer | Mint

