



DINNER MENU

A La Carte

Appetizers

Chestnuts

roasted and pureed chestnuts with periogord truffles, poached quince, madeira, garden herbs

Alaskan King Crab

lightly poached in citrus with elements of spring cucumbers, golden brook trout roe, kalamansi puree with a floral note, lemon mint

Tom Kha Gai

traditional thai soup with coconut, amish chicken, finger limes, ginger, coriander blooms

Hatomugi

artichokes in various forms with almonds, almond milk, meyer lemon, lavender

Cortez Bay Scallops

romaine marmalade, white poppy, nasturtium

A La Carte

Entrees

Squab Breast

black barley, spring onion, sultana, amaranth veil, sunflower

Grilled Hamachi

crispy pig tail with yuzu, carrots, swiss chard, lardo veil, rainbow chard

Duck Leg Confit

hatomugi in the style of risotto with salted almonds, almond milk, meyer lemon, lavender

Whole Roasted Cauliflower

braised carrots, maitake mushrooms, black cardamom marshmallow, swiss chard

Wagyu Beef Ribeye

spring ramp with smoked paprika, gastrique, pickled mustard seeds, roasted bone marrow, garden mustard



DINNER MENU

Eight Course

Vegetarian

Heirloom Tomato

golden watermelon, elixer vinegar, summer herbs

Tom Kha Gai

finger limes, lemongrass, coriander blooms

Black Truffle

parmesan, sable, chive blooms

Grains, Seeds, Nuts

amaranth veil, sultana, sunflower

Cauliflower

yuzu, swiss chard, black cardamom

Sudachi

togarashi, nepitella mint

Sheep's Milk

green strawberries, bee pollen, lemon verbena

Sambirano Valley Chocolate

brown butter, huckleberries, chamomile



DINNER MENU

Eight Course

Traditional

Alaskan King Crab

golden brook trout roe, kalamansi, lemon mint

Cortez Bay Scallops

romaine marmalade, white poppy, nasturtium

Hatomugi

idiazabal, marigold, oxalis

Hamachi

lardo, yuzu, sheep sorrel

Wagyu Beef Ribeye

smoked coconut, white shoyu, african blue basil

Sudachi

togarashi, nepitella mint

White Peach

kaffir lim, taleggio, lemon verbena

Sambirano Valley Chocolate

brown butter, mandarin, stevia



DESSERT MENU

Coconut

textures of coconut with freeze dried saffron, cashews, compressed pineapples, vietnamese balm

Sheep's Milk

green strawberries, bee pollen candy, olive oil cake, lemon verbena

Sambirano Valley Chocolate

64% dark chocolate with coastal huckleberries, brown butter powder, chamomile, sweet aztec, stevia