

Select one main course and two additional items from the starter and/or dessert sections
65/person

-----Starters-----

Yuzu-cured salmon crudo (\$5 supplement)

Hazelnut pesto, edamame-avocado mousse, black garlic oil, cilantro espuma

Truffle-chili shrimp mousse

Saffron rouille, brioche toast with radishes, fennel and apples, sweet chili emulsion

Garnet yam and citrus soup (vegetarian)

Jalapeno oil, poblano-pistachio gremolata, soft poached egg

Hermit's nest salad

Tomato confit, olive tapenade, roasted eggplant purée, sourdough crouton and feta-honey cream hidden beneath a dome of baby red romaine lettuce (vegetarian)

Warm honey-sumac chickpeas (vegetarian)

Cherry tomato jam, salad of cucumber, red onion and herbs, spiced gruyere crisp

-----Main Courses-----

Coffee and roasted chili marinated hangar steak (\$7 supplement)

Grilled squash, crispy potatoes, smoked turnips, jalapeno-herb sauce

Olive oil poached local halibut

Pear and Jimmy Nardello pepper chutney, golden curry sauce, pickled kumquats, summer peas

Rajasthani "khad" chicken

Recipe of nomads, prepared for kings. Slow-braised chicken leg with cashews, dried rose, browned onions and mild chilies, served with cilantro-herb salad and crisp flatbread

Crisp lentil topped paneer (vegetarian)

Smoked kale, haricot verts, green peas, rich cashew-onion sauce

-----Desserts-----

Malted chocolate kulfi

Salted caramel, macadamia nut streusel, cocoa-nut tuille

Malted buckwheat carrot cake

Miso vanilla ice cream, passion fruit, chantilly cream, honey tuille