

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

Creamy wild mushroom soup (vegetarian)

Truffled mushroom crostini, chervil, crispy maitake mushrooms

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)

Crispy sunchokes

Garnet yam causa, warm garlic-baker's yeast cream, pickled persimmon, belgian endive (vegetarian)

-----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-----

Caramelized orange cheesecake

Berry compote, passion fruit curd, nut tuille, fresh berries

Malted chocolate kulfi

Salted caramel, macadamia nut streusel, cocoa-nut tuille

Pineapple-ginger olive oil cake (\$5 supplement)

Almond tuille, citrus cream, golden raisins