

CHEF'S TASTING MENU

FEBRUARY 14, 2023

SHISO TEMPURA

YOGURT CREMEAUX, TAMARIND, CRISPY BOONDI

SMOKED KALE SOUP

LEMON RICOTTA, LOVELY VEGETABLES, BRIOCHE TOAST

WINE PAIRING TBD

TRUFFLE PANI PURI

WILD MUSHROOMS, TRUFFLE HOLLANDAISE, CREAMED POTATO RISOTTO

WINE PAIRING TBD

BUTTER-POACHED BAY SCALLOPS

JALAPEÑO, PRESERVED MANGO, PISTACHIO GREMOLATA, CAVIAR

WINE PAIRING TBD

AUSTRALIAN WAGYU NEW YORK STRIP STEAK

BOUQUET OF VEGETABLES, FONDANT POTATO, MULLED PRUNE JUS

WINE PAIRING TBD

CARAMELIZED ONION FINANCIER

CHEESE FONDUE, THYME

SALTED MISO STRACIATELLA

CHOCOLATE, VANILLA, UNI, RICE CRISP

WINE PAIRING TBD

YUZU-ROSE MILK TEA

MINT MILK FOAM, PEARLS

OPTIONAL WINE PAIRING 90/PERSON

ALL SPICE

MODERN CALIFORNIAN FINE DINING

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