

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

-----Starters-----

**Pan-seared scallop**

Blood orange, miso beurre blanc, wild mushroom mashed potatoes

**Smoked black cod**

Citrus-sesame kosho, avocado, baby tomato, pistachio zaatar

**Caramelized onion soup** (vegetarian)

Soft and crunchy quinoa, toasted yeast, baby squash, truffle essence

**Treviso radicchio salad “Ode to My Wife”** (vegetarian)

Hazelnut, salt roasted beets, coriander cheese, cucumber ribbons,  
carrot-sesame-peanut vinaigrette

**Crispy smoked baby potatoes** (vegetarian by request)

Sweet corn, pimento cheese fonduta, horseradish-chlorophyll schmear,  
applewood smoked bacon lardons

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

**Prime beef tenderloin steak (\$10 supplement)**

Baby squash, buttered spinach, Thai basil, roasted tomato vierge

**Lamb osso bucco “kosha mangsho”**

Bengali style braised lamb, root vegetables, ghee pulao with cashews and dried fruit

**King salmon, Wazwan style**

A festive Kashmiri preparation, with hing aloo, green peas, paneer and ginger-tomato sauce

**Roasted heirloom cauliflower** (vegetarian)

Black lentil cous cous, olive-date hummus, pomegranate, pistachio, toum garlic sauce

-----Desserts-----

**Malted chocolate kulfi**

Salted caramel, macadamia nut streusel, cocoa-nut tuille

**Salted caramel tart**

Dark chocolate-caramel ganache, milk chocolate, miso vanilla ice cream

**Custard cake**

Poached comice pear, candied apricot, yuzu creameaux, pineapple essence