

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

-----Starters-----

Double black cod

Java and orange scented black cod, lemon-anchovy emulsion, kohlrabi, lemon verbena essence

Lemongrass-cilantro sautéed shrimp

Tamil ginger fried rice cake, Goan sol, pickled purple carrot

Chilled asparagus (vegetarian)

Citrus clarified butter, bagel-spiced mayo, truffled egg yolk jam, hazelnuts

Yam and black garlic soup (vegetarian)

Spiced dates, apples, roasted cashews

Salad Victor (vegetarian by request)

Inspired by the San Francisco classic. Lollo rosso, braised celery, parsnips, anchovy condiment, candied walnuts, parmesan, sherry vinaigrette

Truffled goat cheese and onion tart (vegetarian)

Savory tart tatin with caramelized onions, goat cheese yogurt, grapes, hot oil, radishes, pine nuts, micro arugula

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

American wagyu New York strip steak (\$8 supplement)

Thai red curry potatoes (contains shellfish), asparagus, crispy onions, almonds, pickled mushrooms

“Jerk” braised prime beef shortrib

Crispy polenta, spinach, winter roots, balsamic jus

Porcini and ancho crusted swordfish steak

Miso-chicken beurre blanc, warm Caribbean potato and pineapple salsa, tomato and summer squash ratatouille

Coffee-cured king salmon

Flavored with dried ginger, cinnamon and cloves, blackened salsify, confit carrots, haricot verts, pickled mango

Peas are fired up (vegetarian)

Fire-roasted English peas and corn, truffled ricotta, lemon breadcrumbs, pickled tomatoes

Parisienne gnocchi (vegetarian)

Crispy lion's mane mushroom, porcini cream, kale emulsion

-----Desserts-----

Malted chocolate kulfi

Salted caramel, macadamia nut streusel, cocoa-nut tuille

Impossible layer cake

Coffee-chocolate cake, cinnamon dulce de leche flan, toasted pecans, brandied crème anglais

Rosemary apple tart

Pecan crust, caramelized pears, whipped maple cream, housemade gelato