

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

**Spring delight asparagus** (vegetarian)

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

**Garnet yam 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 and pears, 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

**Roasted local ling cod**

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

**Coffee-cured king salmon**

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

**Mushroom galouti kebab** (vegetarian)

A royal kebab of mushroom, ghee and cashews, ghee brioche, crispy maitake mushrooms

**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

**Redwood forest cake**

Dark chocolate cake, milk chocolate ganache, maple cream, confit strawberries