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

----------Starters----------

Roasted onion "steak" (vegetarian)
Paneer "chorizo", brie fonduta, vegan demi-glacé

Achari chicken
Roulade of chicken, hibiscus, radishes, charred broccoli sambol, albufera sauce

Basque-style shrimp
Sautéed shrimp, ancho bomba rice, confit garlic aioli, green peas

Squash variations (vegetarian)
Roasted delicata squash, ricotta gnudi, hazelnut, pickled butternut squash, squash-blood orange jus

"Miso soup" (vegetarian, gelatin-free by request)
Wild mushroom panna cotta, sunchokes, soy crouton

Fennel and frisée salad (vegetarian)
Oat milk rice pudding, lemon ricotta, fall citrus, citrus preserves, medjool dates

Citrus-apple-pear tart (vegetarian)
Pistachio and pine nut dukkah, caramelized onion, ginger-cardamom glaze,
goat cheese, grapes, pine nuts, herb salad

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

Kuro Blue Label New York strip steak ($7 supplement)
Zucchini steak, cherry sambol, mushroom toastie, eggplant caponata

Crispy oxtail pavé
Brown butter celery root, turnips, carrots, brick pastry, oxtail jus

Roasted chili marinated local black cod
Parmesan and tomato butter beans, pistachio gremolata, salmon fumet sauce

Chipotle-cumin cured king salmon
Apple and peanut salsa macha, ginger glazed carrots, brown butter carrot sauce, sweet heat

Confit sunchoke tikka (vegetarian)
Shahi paneer, romanesco cauliflower, smoked tikka masala

Red and gold beet risotto (vegetarian)
Arborio rice, pecans, apples, pears, goat cheese espuma

----------Desserts----------

Malted chocolate kulfi
Salted caramel, macadamia nut streusel, cocoa-nut tuille

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