

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

Halibut mi cuit, tataki-style

Orange leche de tigre, cucumbers, radishes, winter citrus

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

Samurai caesar salad (vegetarian by request)

Frisée, anchovy tartare, furikake, miso-parmesan dressing

Super greens tart (vegetarian)

Winter greens, charred cauliflower, potato crisps, marinara sauce

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

Kuro White Label wagyu strip loin (\$7 supplement)

Charred eggplant, cherry sambol, mushroom toastie, turnips, eggplant caponata

Not-braised prime beef shortrib (\$7 supplement)

Reverse-seared shortrib, thyme pavé, celeriac purée, pepper cream, mushroom matignon

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

Garnet yam kofta (vegetarian)

Garnet yam, paneer, cardamom, cashew-almond quorma sauce, sweet potato causa, ghee rice

Wild mushroom risotto (vegetarian)

Charred persimmon, heart of palm, nori, parmesan, mushroom caramel, pickled strawberries

-----Desserts-----

Saffron and cardamom butter cake

Roasted banana, chocolate ganache, roasted blueberry

Butternut squash cheesecake

Maple cream, candied persimmon, pecan-cinnamon cookie