

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

Hamachi 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

Couch potato (vegetarian)

Roasted delicata squash stuffed with smoked sweet potato mash, pear yogurt, pistachio dukkah

"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 green tart (vegetarian)

Winter greens, charred cauliflower, potato crisps, marinara sauce

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

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

Cider radishes, eggplant vierge, confit onions and king oyster mushrooms

Braised beef cheeks massaman

Crispy marble potatoes, peanuts, watercress, nuoc cham, kale

Roasted chili marinated local black cod

Parmesan and tomato butter beans, pistachio gremolata, salmon fumet sauce

Lemon-dill cured salmon

Soy-braised burdock root, baby carrots, spring fennel essence

Garnet yam kofta (vegetarian)

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

Italian fried rice (vegetarian)

Short-grain rice, wild mushrooms, soft-poached egg, sesame, various alliums

-----Desserts-----

Butternut squash cheesecake

Maple cream, candied persimmon, pecan-cinnamon cookie

Malted chocolate "kulfi" redux

Frozen dark ganache, mint pound cake, mint cream, macadamia crumble