

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

-----Starters-----

Garlic butter corn ribs (vegetarian)

Smoked paprika, dill yogurt dip

Summer tomato salad (vegetarian)

Charred heirloom tomatoes, tomato tartar, tomato essence, mozzarella mousse

Basil-cured hamachi

Witches's fingers grapes, mission figs and cucumber in a jalapeño-grape leche

Coco loco shrimp

Warm-spice marinated tiger shrimp, lemongrass tapioca pudding, loads of coconut

Lemon and clove scented fried chicken thigh

Mustard potatoes, hot butter sauce, rose honey

Poblano and tomatillo soup (vegetarian)

Cotija toast, queso fresco, cumin pepitas, heirloom tomato

Ode to My Wife: marigold-roasted beets (vegetarian)

Frisée, cardamom-scented brazil nuts, marigold vinaigrette

Wild mushroom tart (vegetarian)

Gruyere, goat cheese cream, coffee-balsamic glaze

Lentil burger-ette (vegetarian)

Classic street food with lentils, egg omelette, pomegranate and tomato chutneys on a Hawaiian bun

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

Lot 29 Upper Prime NY strip steak (\$7 supplement)

Charred marvel stripe tomato, pine and porcini crust, cider radishes, sherry vinaigrette

Braised beef cheeks massaman

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

Local black cod

Black beluga lentils, edamame, jalapeño cream, soy-brown butter glaze

Double-cooked king salmon

Poached and roasted, carrot essence, field carrots, crispy quinoa, tonnata sauce

“Tandoori” chicken

Confit chicken leg quarter, ghee potato pavé, pickled onion, roasted mushroom, smoked tomato essence

Summer eggplant “steak” (vegetarian)

Pecan-miso glaze, herbed risotto, béarnaise sauce

-----Desserts-----

Mango-lime cheesecake

Mango cheesecake, cake brûlée, lime meringue, pickled blueberries

Malted chocolate “kulfi” redux

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

Vanilla shortbread

Orange namelaka, field rhubarb, strawberries