

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

First of the season persimmons (vegetarian)

Slow-roasted persimmon, whipped yuzu-sesame panna cotta,
miso almond tuille, pickled persimmon shavings

Basil-cured hamachi

Witches' 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

Corn and roasted pepper tart (vegetarian)

Masa butter crust, corn fondue, parmesan crisp

Crispy hen of the woods mushrooms (vegetarian)

Mole poblano, lemon confit, pistachio-nori furikake, gochujang

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

Lot 29 Upper Prime NY strip steak (\$10 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

Thai-inspired black cod (\$5 supplement)

Dried lime pavé, yu choy, edamame, choo chee curry sauce, baby shrimp

Blackened king salmon

Carrot essence, field carrots, crispy quinoa, tonnata sauce

Roasted 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