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

Kyoto persimmon salad (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

Charred arrowhead cabbage
Champagne sunchoke cream, pistachio, winter greens and citrus

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

Belgian endive green goddess (vegetarian)
Koji rice and herb dressing, crisp marble potatoes, roasted butternut squash

Corn and roasted pepper tart (vegetarian)
Masa butter crust, nori buerre blanc,, 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,yuzu meringue, pickled blueberries

Malted chocolate "kulfi" redux
Frozen dark ganache, mint pound cake, mint cream, macadamia crumble