

Amuse Bouche

Bacon en Croute

“Smoked Salmon on Toast”

Jerusalem Artichoke Soup

White Asparagus with Maine Lobster

Morel Mushrooms, Soft Poached Quail Egg,

Bonito Cured Egg Yolk, Morel Emulsion

Fusilli with Flavors of Sea Urchin

House Cured Urchin Bottarga, Chives, Urchin Butter

Pan Roasted Hokkaido Scallop

English Peas, Wasabi-Pea Puree,

Yuzu-Kosho Emulsion, Crispy Kombu

Miso-Maple Glazed Duck Breast

Lollipop Kale, Honey Glazed Turnips,

Parsley Coulis, Miso Mustard

Salted Caramel Soufflé

Farmer’s Market Fuji Apple Sorbet

Chef’s Tasting Menu \$150

Wine Pairing \$85

Tasting menus are not subject to any Promotions or Discounts

Prices are subject to prevailing Goods and Services Tax and 10% service charge