



CHEF'S "OMAKASE" SAMPLER COURSE

\$ 99++

Organic Farm Egg with Sherry Cream

Caviar, Sea Urchin, Lemon Jam, Chive,
Shio Konbu, Edible Flowers

Yellowtail Sashimi & Karasumi

White Soy Sauce Dressing, Julianne Black daikon Radish
Breakfast Radish, Shiso Sprouts, Chive, Kizami Nori
Wakame Salt,

Black Cod Meuniere

Clarified Cippino Soup,
Samfire, Brussels Sprout
Fresh Savory, Dill Powder

Choice of

Roasted Lamb Loin with Sauce Navarin

Eggplant caviar, Dried Eggplant Chip, Mix Herbs
Trumpet Tapenade, Juniper Berry Caramel

OR

Black Angus Beef Striploin Steak

Edamame & Truffle Pistachio Tapenade, Daikon Radish
Ponzu Fond de Veau

Chocolate Cake with Vanilla Ice Cream

Cacao nib, Mix nuts Praline, Milk Meringue,
Coffee Jelly, Cream Dulce de Leche,