

CHEFS TASTING

195

KANPACHI*

LEMONGRASS TEA | CITRUS
SMOKED OLIVE OIL | FRESNO PEPPERS
MICRO CILANTRO | PROSCIUTTO

WILD MUSHROOM SOUP

FRIED MAITAKE | BLACK TRUFFLE RICOTTA
BLACK TRUFFLES

TORTELLINI

PROSCIUTTO | CHIVES | EGG YOLK

SCALLOP

SUNCHOKES PUREE | LOBSTER BROTH
SMOKED ROE | CHIVES

CHAWANMUSHI

CHIVE | CARAMELIZED ONION
BRIOCHE CROUTON | 6-MONTH-OLD MANCHEGO

RISOTTO

HYPHA FOODS WILD MUSHROOMS
BLACK TRUFFLES

OR

DRY AGED LAMB*

PUMPKIN PUREE | PISTACHIO CRUMBLE
DARK CHOCOLATE
(35 SUPPLEMENT)

72 HOUR SHORT RIB*

CAULIFLOWER PUREE | CARAMELIZED DEMI GLAZE
CHIVES | PEARL ONION | HORSERADISH

OR

DRY AGED DUCK BREAST*

CARROTS 2 WAYS | LAVENDER CRUST
ARIZONA PINECONE SYRUP
(45 SUPPLEMENT)

FLAVORS OF CHEESECAKE

PRESERVED BERRIES | BERRY LIQUOR
PICKLED CELERY | CILANTRO

SPLURGE WORTHY
ADD-ONS

FRESH TRUFFLES

BLACK TRUFFLES MKT

CAVIAR SERVICE (1 OZ)

BLINI | CHIVES | EGG
CRÉME FRAÎCHE | SHALLOTS

KRISTAL 172

SNOW CRAB & CAVIAR

DASHI | LEMON FROTH | BROWN BUTTER
CAVIAR
62

FOIE GRAS

PERSIMMON PUREE | ROASTED PERSIMMONS
PISTACHIO CRUMBLE
32

A5 WAGYU MIYAZAKI*

CAULIFLOWER PUREE | BLACK TRUFFLES
CHARRED WILD MUSHROOMS
110

PAIRINGS

NON-ALCOHOLIC PAIRING	175
CHEF'S WINE PAIRING	350
SOMMELIER WINE PAIRING	750