

# TASTING MENU

## Five Plate

Peekytoe Crab  
Cauliflower, Caviar, Coffee

Madai  
Green Chickpeas, Kaffir Lime, Black Garlic

Foie Gras  
Lychee, Daikon, Peanut

Lamb  
Heart of Palm, Fava Beans, Curried Peaches

Pineapple Soup  
Coconut-Cilantro, Ginger Foam, Basil, Cucumber Pearls

75

## Eight Plates

Peekytoe Crab  
Cauliflower, Caviar, Coffee

Heirloom Tomato  
Watermelon, Black Sesame, Pumpnickel

Madai  
Green Chickpeas, Kaffir Lime, Black Garlic

Scallop  
Corn, Cocoa, Chantrelle

Foie Gras  
Lychee, Daikon, Peanut

Sweetbreads  
Unagi, Cherry, Radish

Lamb  
Heart of Palm, Fava Beans, Curried Peaches

Pineapple Soup  
Coconut-Cilantro, Ginger Foam, Basil, Cucumber Pearls

95

### **CHEESE SELECTION FROM AROUND THE WORLD**

Three Cheeses - \$18 Additional / Six Cheeses - \$28 Additional

*To provide the best possible dining experience, our Chef recommends  
that the entire table partake in our tasting menu.*

*Please Refrain From Cellular Use In The Dining Room, Thank you*