

ADRIFT

By Chef David Myers

Lunch Menu (Set / Family Style)

Do note that menus are subject to change as ingredients are seasonal

\$48

ON THE TABLE: Rice crackers, yuzu kosho aioli

- C1. Heirloom Tomato & Smoked Mackerel, butterhead lettuce, creamy wasabi, myoga
- C2. Tamarind glazed chicken, tangerine lime salad OR
Coconut Poached Suzuki, spiced squash, thai basil, lime
Hand-cut Pappardelle, charcoal grilled mushrooms, sudachi (V)
- C3. Caramel French Toast, coconut sorbet, kopi syrup

\$88

ON THE TABLE: Rice crackers, yuzu kosho aioli

- C1. Alaskan Crab Salad, avocado, heirloom tomato, lemon basil
- C2. Brandt beef Sirloin Steak, spicy herb sauce, crispy garlic OR
Seared Wild Turbot, napa cabbage, artichoke, carrot curry sauce OR
Pumpkin Gnocchi, beans, pea tendrils (V)
- C3. Rose parfait, coco mocha, raspberry

\$128

ON THE TABLE: Rice crackers, yuzu kosho aioli

- C1. Black Truffle Egg Drop Soup, chicken, dumplings, foie gras
- C2. Wild Mushrooms, carrot curry sauce
- C3. BBQ Colorado Lamb Loin, pee wee potato salad OR
Duck Breast, persimmon, java peppercorn, miso
- C4. Warm Berries, vanilla ice cream, almond ice cream