

First Course

Weiser Farm's Baby Beet Salad 31

Pickled Beet and Goat Cheese Napoleon,
Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

Burrata with Black Misson Figs 29

Berigoule Artichokes, San Daniele Prosciutto,
Ras El Hanout, Candied Almonds, Parmesan Crisp

Big Eye Tuna Tartare Cones 36

Chili Aioli, Wasabi, Pickled Ginger, Soy,
Shaved Bonito, Scallions, Masago

Charcoal Grilled Spanish Octopus 29

Chorizo, Marinated Shelling Beans, Romanesco,
Gremolata, Red Wine Reduction

Handmade Pumpkin Agnolotti 29

Parmesan, Mascarpone, Pine Nuts, Rosemary,
Sage, Brown Butter

Veal Ragu with Ricotta Gnocchi 32

Porcini Mushrooms, Prosciutto De Parma, Parmesan

Main Course

Pan Seared Snapper 'Laksa' 54

Curried Coconut Broth, Dry Fried Rice Noodles,
Vietnamese Coriander, Thai Basil, Calamansi

Honey Miso Broiled Black Cod 62

Chilled Egg Noodles, Orange-Chili Dressing,
Black Sesame Vinaigrette, Coriander

Crispy Pan Roasted Chicken 45

Wild Field Mushrooms, Herbed Goat Cheese,
Potato Puree, Natural Jus with Thyme

Dutch Milk-Fed Veal Chop 75

Smokey Shallot Puree, Roast Pumpkin, Chestnuts,
Maitake Mushrooms, Horseradish, Black Garlic Confit

Grilled USDA Prime New York Sirloin Steak 92

Roasted Fingerling "Patatas Bravas", Celeriac Puree,
Pickled Mustard Seeds, Sauce Bordelaise

Dessert

Calamansi-Vanilla Vacherin 24

Vanilla Ice Cream, Calamansi Sherbet,
Almond Crumble, Blueberries, Meringue

Salted Caramel Soufflé 24

Farmer's Market Fuji Apple Sorbet