

## **Amuse Bouche**

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### **Kumamoto Oyster "Chowder"**

Osetra Caviar, Potato Espuma,  
Bacon Jus, Celery Oil

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### **Warm Octopus Salad**

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

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### **'Kaya Toast'**

Seared Foie Gras, Pandan-Coconut Jam,  
Toasted Brioche, Foie Gras-Espresso Mousse

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### **Sweet Corn Agnolotti**

Caramelized Corn, Mascarpone, Parmesan

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### **Crispy Scale Black Sea Bass**

Littleneck Clams, Smoked Potato Purée,  
Garlic, Wild Oregano, Parsley, Lemon

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### **Slow Roasted Maple Leaf Farms Duck Breast**

Toasted Farro, Burnt Leeks,  
Fennel Soubise, Natural Jus With Cherries

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### **Japanese Wagyu Striploin Miyazaki Prefecture**

Wasabi-Pea Puree, Yuzu Kosho Emulsion

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## **Intermezzo**

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### **Chocolate - Coffee Semifreddo**

Banana Ice Cream  
Coffee Cremeux, Praline Snow

Chef's Tasting Menu \$225

Wine Pairing \$150