



TASTING MENU

FIRST

Lobster Consommé

Poached Cold Water Lobster, Jumbo Lump Crabmeat, Sugar Snap Peas, Chive Oil

SECOND

Tuna Crudo

Yellowfin Tuna, Leche de Tigre, Furikake, Wasabi Guava Gel, Prestige Caviar

THIRD

Poached Halibut

Lemongrass Ginger Broth, Charred Leeks, Watermelon Radish

FOURTH

Winter Truffle Raviolo

Thai Green Curry, Yuzu Marmalade, Snow Pea Shoots, Crispy Shallots

Intermezzo - Basil & Safron sorbet

FIFTH

Beef Wellington

Mushrooms Duxelles, Haricot Verts, Potato Purée, Bordelaise, Carrot Glaze

SIXTH

*Chocolate Soufflé
Crème Anglaise*

Petite Fours

\$195.00 per person

~ Optional Wine Pairing \$150.00 per person ~

*We Kindly request that entire table to participate for a harmonious dinning experience.
The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. If you have a food allergy or special dietary requirement, please inform your server or the manager.*