

**\$125**

PER PERSON

## Chef's Steak Dinner

2 PERSON MINIMUM PARTICIPATION

SIT BACK AND LET OUR TEAM FILL YOUR TABLE WITH THEIR FAVORITES FROM THE ENTIRE MENU, INCLUDING CHEF'S BIG ASS WOOD GRILLED STEAK

## Three Course Tasting Menu

**\$75**

PER PERSON

### LET US CURATE OR PICK FOR YOURSELF

EACH COURSE CAN BE SERVED INDIVIDUALLY OR SHARED FOR THE TABLE, ADDITIONAL BONUS ITEMS ARE AVAILABLE A LA CARTE.

☐ **FERMENTED TEA LEAF CAESAR** <sup>GF</sup>

CRISPY SHALLOTS & GARLIC  
SUNFLOWER SEEDS  
SPICED PEANUTS  
PARMESAN

☐ **BEESWAX POACHED BUTTERNUT SQUASH** <sup>GF</sup>

BROWN CHEESE FUDGE  
CRISPY CHESTNUTS  
BLACK RAMPS  
SHEEP'S WHEY SAUCE

☐ **BBQ MAITAKE MUSHROOM** <sup>V</sup>

ARONIA BERRY GLAZE  
BENNE SEED MISO  
GRILLED BLUEBERRIES  
MUSHROOM DASHI

☐ **ONION NOODLE CACIO E PEPE** <sup>GF</sup>

AGED PARMESAN  
URFA FLAKE  
PICKLED GREEN PEPPERCORN

☐ **ROYAL RED SHRIMP CAKE** <sup>GF</sup>

SALTED KOHLRABI BUTTER  
WINTER BRASSICAS  
SEA BUCKTHORN KOSHO  
GARLIC CHIVES PRESERVES

☐ **GRILLED JAPANESE SWEET POTATOES** <sup>GF</sup>

KELP TAMARI GLAZE  
FRESH PASSIONFRUIT  
SAKE LEES SABAYON  
CREMA COFFEE OIL

☐ **SWEET POTATO CASARECCE**

BLACK GARLIC BUTTER  
OVERRIPE PERSIMMON  
THAI LIME SWEET POTATO PURÉE  
HERB & ALMOND SHICHIMI

☐ **BUDDHA'S HAND VODKA SHELLS**

FOCACCIA BREADCRUMBS  
BASIL BUDS  
STONE YOGURT  
PRESERVED LEMON

☐ **ROAST JOYCE FARMS CHICKEN**

GINGER SCALLION MOUSSE  
PRESERVED TRUFFLE JUS  
MATSUTAKE CREAMED SPINACH  
KYOTO RED CARROTS

SUBSTITUTE OUR WINTER SPECIAL AS ONE OF YOUR THREE CORE ITEMS!

**+ \$15 SPECIAL!**

**DRY AGED DUCK FROM LABELLE FARMS**

SANSHO CRUSTED BREAST, SPICEBUSH SAUSAGE, DUCK JUS, BLACK TRUMPET MUSHROOMS, OSMANTHUS & BLACKCURRANT

IMPORTANT!

IMPORTANT!

IMPORTANT!

ALTHOUGH THE MAJORITY OF OUR MENU CHANGES SEASONALLY, THERE ARE CONSTANT EDITS, TWEAKS AND ADJUSTMENTS MADE ON A NIGHTLY BASIS. PLEASE BE AWARE THAT CERTAIN DISHES AND COMPONENTS MAY CHANGE NIGHT TO NIGHT.

IMPORTANT!

IMPORTANT!

IMPORTANT!