

# The Dining Room

## BEGINNING

### **Tomato Tartare**

*Parmesan Over Easy, Tapenade Powders*

### **Pacific Yellowtail**

*Soy-Watermelon, Sea Sponge, Smoked Egg Yolk*

### **Hearts of Palm**

*Smoked Geoduck, Mango, Mayo*

### **Octopus**

*Buttered Popcorn, Piquillo Confetti, Cilantro*

### **Langoustine**

*Young Fennel, Lobster Mushroom Lasagna*

### **Scottish Salmon**

*Porcini Mushrooms, Pine Nut Butter*

### **Foie Gras**

*Aerated Brioche, Concord Grape, Salsify*

### **Halibut Cheeks**

*Scrambled Cauliflower, Lemongrass-Scallion Froth*

### **Veal Sweetbreads**

*Onsen Egg, Sweet Pea Consommé, Coffee-Cardamom Soil*

### **Quail**

*Corn Custard, Baby Corn, Foie Gras Cream*

## MIDDLE

### **Turbot**

*Artichokes "Barigoule", Tomato Granola*

### **Black Cod**

*Manila Clam-Uni Jus, Nasturtium*

### **Four Story Hills Suckling Pig**

*Pistachio Beans, Tiny Onions, OJ and Coriander*

### **Pastrami Pigeon**

*Rye-infused Jus, Brussels-Kraut, Little Potatoes, Puffed Gruyere Cheese*

### **Veal Cheek**

*Lentils, Bacon, Hon Shimeji*

### **Jameson Farm Lamb**

*Vadouvan, Pickled Tongue, Eggplant-Raisin, Hummus Tempura*

### **Wagyu Short Rib**

*Textures of Broccoli, Tamarind, Baby Turnip*

### **Japanese Kuroge Beef**

*Charcoal Roasted Matsutake, Soy, Lime (\$50 supplement)*

## END

### **Mascarpone Cheesecake**

*Parmesan Churro, Tomato Sorbet, Tomato Caramel*

### **Fools Gold**

*Chocolate, Salty Hazelnut Praline, Milk Sorbet*

### **Coffee Cake**

*Espresso Cannoli, Passion Nitro*

### **Peach**

*Coconut Streusel, Thai Basil, Brown Butter Sorbet*

**\$79** FOUR COURSE  
2 Beginning, 1 Middle, 1 End

**\$95** FIVE COURSE  
2 Beginning, 2 Middle, 1 End

**\$125** CHEFS 7 COURSE TASTING  
A SELECTION OF MICHAEL'S FAVORITE DISHES  
CHOSEN FOR THE ENTIRE TABLE

*20% gratuity will be added on tables of 6 and greater*