

The Dining Room

BEGINNING

Heirloom Beets

Tartare, Frisee, Goat Cheese Egg

Japanese Shima Aji

Pickled Baby Peach, Sea Sponge, Bonito

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

Green Olive, Lemon, Romaine Lettuce

Chestnut Soup

Presse of Hen and Foie Gras, Charred Maple

Pastrami Pigeon

Swiss Cheese, Sauerkraut, Rye

MIDDLE

Turbot

Butternut Squash, Madras Curry, Pumpkin Seed Granola

Black Bass

Mussels Billi-bi, Fennel, Quinoa

Four Story Hills Suckling Pig

Pistachio Beans, Tiny Onions, OJ and Coriander

Veal Cheek

Lentils, Bacon, Hon Shimeji

Jameson Farm Lamb

Vadouvan, Pickled Tongue, Celery, Raisin, Peanut Butter

Wagyu Short Rib

Flavors of Pot Roast

Japanese Kuroge Beef

Charcoal Roasted Matsutake, Soy, Lime (\$30 supplement)

END

Sticky Toffee Pudding

Jasmine "Rice Cream", Lime, Banana Custard

Fools Gold

Chocolate, Salty Hazelnut Praline, Milk Sorbet

Coffee Cake

Espresso Cannoli, Passion Nitro

Baba Au Rhum

Textures of Coconut and Pineapple

\$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

**Menu Subject to Change*