

**SAMPLE MENU. ITEMS ARE SUBJECT TO CHANGE.*

CHEF'S TASTING MENU

FOUR COURSES \$75 PER PERSON
OPTIONAL WINE PAIRINGS \$25 PER PERSON

1ST COURSE

RAW SCALLOP, ROSE APPLE, CILANTRO, BLOOD ORANGE AGUACHILE

2ND COURSE

PEAR SALAD, BUTTERMILK RICOTTA, POACHED QUINCE, BABY KALE,
CRISPY EINKORN, MEYER LEMON VINAIGRETTE

3RD COURSE

PORK BELLY, ROASTED ROOTS, HAZELNUT GREMOLATA,
CHARRED CHILI-MANGO PUREE, BURNT PEPPER SPIC **

4TH COURSE

PASSIONFRUIT MOUSSE, BLACK SESAME CHIFFON,
CONFIT BUDDHA'S HAND, SESAME PRALINE, GUAVA ICE CREAM

We make every effort to accommodate dietary restrictions, substitutes we politely decline.

1.5% service charge will be added to each guest check and distributed to the kitchen staff.

This is not a gratuity for services provided by employees.

*consuming raw or under cooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness. **contains nuts.