

MENU 3

PART 1

- KING CRAB TOAST / BRIOCHE / LEMON HERB BUTTER / HERB SALAD

PART 2

- HAMACHI TATAKI / YUZO MISO VINAIGRETTE / BRAISED HIJIKI SEAWEED /
TOGARASHI AIOLI / CRISPY ONION / FURIKAKE
- 2018 TRIMBACH RIESLING, ALSACE, FRANCE

PART 3

- CRISPY PECKING DUCK BREAST / DUCK LEG CROCKET / CELERY ROOT PURÉE /
BURNT CABBAGE/ PICKLED DATES/ DUCK SKIN CRUMBLE/ DUCK JUS
- 2016 EMERITUS HALLBERG RANCH PINOT NOIR, RUSSIAN RIVER, CALIFORNIA

PART 4

- AUSTRALIAN WAGU DENVER STEAK / ROASTED GARLIC PURÉE /
CHARRED CHIPOLINNI ONIONS / GLAZED MAYSTAKI MUSHROOMS /
CRISPY FINGERLING POTATO / RED WINE JUS
- WHOLE HEAD ROASTED CAULIFLOWER / GREEN TAHINI /
PAPRIKA OIL / SUMAC ONIONS
- 2018 JUAN GIL JAMILLA, JAMILLA, SPAIN

PART 5

- RICH CHOCOLATE CAKE / MILK JAM / PASSION FRUIT JELLY /
CHOCOLATE SOIL / SOUR CREAM FOAM

