



## 4 COURSE TASTING MENU

### AMUSE BOUCHE

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#### *First Course*

### BEETS

STRACCIATELLA DI BUFALA, HIBISCUS, PISTACHIO

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#### *Second Course*

### SLOW POACHED DUCK EGG AND MATSUTAKE MUSHROOM\*

DUCK EGG, MUSHROOM BROWN BUTTER POWDER, PUFFED FARRO, MATSUTAKE SHOYU

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#### *Third Course (Select One)*

### HOUSEMADE TAGLIATELLE\*

ALASKAN KING CRAB, SANTA BARBARA UNI, DOUGLAS FIR ASH

Or

### BO BO POULTRY POULET\*

SLOW COOKED BREAST, LOBSTER STUFFED LEG BALLANTINE, FARRO, SALSIFY PUREE,

SALSIFY LOGS, BLACK TRUFFLES, LOBSTER-CHICKEN JUS

Or

### DRY AGED RIBEYE\*

EMBER ROASTED BEETS, BLACK GARLIC PUREE, COFFEE BLACK GARLIC BORDELAISE

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#### *Fourth Course (Select One)*

### PASTEL DE TRES LECHES

THREE MILKS & BRANDY SOAKED ORANGE OLIVE OIL CAKE, POACHED & CARAMELIZED

PINEAPPLE, COCONUT ICE CREAM

Or

### COMICE PEAR TART TATIN

BRILLAT-SAVARIN ICE CREAM, POPPED SORGHUM & PECAN BRITTLE

*\*The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.*