

Fifth Floor | eat + drink + savor

first.....

Dungeness Crab zucchini, pequillo peppers, espelette, pineapple + sage 12

Baby Beet Salad mache, roasted radicchio + red onion, herb dressing 10

Garden Salad mixed baby greens, pommerey mustard vinaigrette 9

Soup carrot soup, cypress seeds, yuzu + cumin foam 10

Grilled Asparagus idiazabel, radish, balsamic reduction 11

Crudo sashimi slices, agave nectar, lime, olive oil 13

second.....

Tartar kobe beef, fried almonds, wasabi, ponzu 12

Artisan Foie Gras red wine, almond pain perdu, orange-cardamom gel 17

“Hot Spring” Egg poached jidori egg, truffled potato 10

Grilled Octopus blackened leek mole, green garlic, coconut 11

Parmentier marble potatoes, maitake mushrooms, spring greens 10

Boudin house-made sausage, grapefruit, watercress, fresno pepper 12

third.....

Roast Hen Breast risotto, chard, baby artichoke, lobster sauce 24

Slow Roast Pork Belly brussels sprouts, cauliflower, farina ribbons, sage + truffle 26

Mélange of Vegetables mushroom, roast seasonal vegetables, meyer lemon 24

Halibut black trumpet mushrooms, baby leeks, gougere gnocchi 26

Roasted Lamb roast lamb loin, sweetbreads, fava leaves, pistou, spring onion 29

Wagyu Beef tater tots, cipollinis, smoked sour cream, bordelaise sauce 33

Seared Scallops fingerlings, salsify, bacon, spinach salad, meyer lemon 28

Muscovy Duck smoked duck breast, golden turnip, radish, bran, duck jus 29

The Six Course | Delight your senses | 72 (with beverage pairing add 60)

Six-course chef's tasting menu, paired with beverages by our Sommelier.

Please note that the beverage pairing may include wine, beer, sake or spirits (non-alcoholic pairings available upon request).