



06♦06♦2026

BREAD & BUTTER

100% sourdough bread, cacao butter, cacao nibs

AMUSE

Mussel | Corn Tart | Tuna Crostini | Buñuelo | Mushroom Soup
Bollinger, Special Cuvée, Champagne, France NV

I

COLD VONGOLE

Chayote squash noodles, clams, tomato broth
Trimbach, Pinot Gris, Reserve, Alsace, France 2018

II

CRUDO

Ama Ebi, bottarga ketchup, tostón, uni
Cantine Terlan, Winkl, Sauvignon blanc, Italy 2023

III

STEAK TARTARE

Chorizo iberico, cured egg yolk, osetra caviar
Planeta, Cometa, Fiano, Menfi, Sicilia, Italy 2022

IV

MERO

Japanese grouper, artichokes, pil-pil
Pinea, Korde Rosé, Ribera del Duero '23

V

STROGANOFF

King crab, lobster, morel mushroom
Terra Costantino, Contrada, Nerello Mascalese, Etna Rosso Riserva, Sicilia, Italy 2019

VI

ARROZ CON POLLO

Bomba rice, truffled chicken, dates
Ink Grade, Zinfandel blend, Howell Mountain, CA 2018

VII

WAGYU

A5 Wagyu, seabean chimichurri, stuffed shallot
Louis M. Martini "The Gryphon", Cabernet Sauvignon, Napa Valley, CA 2021

VIII

SORBETE

Lychee-Green Apple

IX

PUMPKIN

Pumpkin cremeux, tangerine granita, raspberry cake
Cordero San Giorgio, EXERGIA Moscato d'Asti

X

SELVA NEGRA

Truffle dark chocolate mousse, cherry compote, cocoa crumbled
Remo Farina Recioto della Valpolicella, Italy 2022

PETITE SWEETS

Salted caramel chocolate tart, blood orange pate fruit,
Black sesame macaron



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