

# ADRIFT

by Chef David Myers

CAVIAR & CHAMPAGNE  
DINNER

A six course dining experience which borders on excessive by all means. Highlighting the crème de la crème of the most amazing ingredients of comfort eating.

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Uni & Caviar

New England Lobster Melt

Binchotan Cod, ikura sour crème sauce

Suckling Pig Agnolotti, jamón ibérico de bellota

Fried Buttermilk Chicken, with caviar and pickles

Blueberry Pie, with buttermilk ice cream