### 3 COURSE PRIX FIXE 59$

#### FIRST

**Burata with Confit Kumquats**
- Crispy San Daniele Prosciutto, Sicilian Pistachios

**Weisler Farm’s Baby Beet Salad**
- Pickled Beet & Goat Cheese Napoleon, Roasted Beets, Hazelnuts, Citrus-Shallot Dressing

**Chicken ‘Laksa’ Spring Roll**
- Calamansi, Chili Padi, Laksa Leaf

**Big Eye Tuna Tartare Cones**
- Chili Aioli, Soy, Wasabi, Shaved Bonito, Scallions, Masago

**Cassoulet of “Trippa Ala Romana”**
- Tomato Braised Tripe, Burrata, Mint, Grilled Baguette

**Agnolotti with Porcini Mushrooms**
- Parmigiano-Reggiano

**Chilled Fin de Claire Oysters — France (3 pc)**
- Citrus Ponzu, Shiso Oil, Tapioca

#### SECOND

**Warm Eggplant Salad**
- Eggplant Caviar, Herbed Goat Cheese, Pine Nuts, Falafel Chips, Sesame Dressing, Pomegranate Molasses

**Miso Broiled Ora King Salmon**
- Japanese Pickles, Hijiki Seaweed Rice, Ikura

**Smoked Maple Leaf Farms Duck Breast**
- Jerusalem Artichoke, Pistachio Gremolata, Caramelized Comice Pears, Natural Jus

**Grilled Angus Beef Burger**
- Gruyere and Aged Cheddar, Garlic Aioli, Smokey Onion-Jalapeno Jam

**Grilled Iberico Pork Pressa**
- Shallot Marmalade, Fuji Apples, Allspice

#### DESSERT

**Strawberry-Cheesecake Panna Cotta**
- Strawberry Gelee, Caramelized Almonds

---

### LAND & SEA

**Spicy Hamachi “Tiradito”**

**“Kaya Toast” Foie Gras Terrine**
- Brioche, Kaya Jam, Confit Egg Yolk, Aged Soy Salt

**Cavatelli with Pork Ragù**
- Fennel Seed, Swiss Chard, Chili, Parmesan, Parsley

**Sashimi Salad**
- Big Eye Tuna, Yellow Tail, Hokkaido Scallop, Myoga, Ikura, Shiso, Citrus Ponzu

**Kaluga Queen Caviar**
- Lemon Herb Blinis & Traditional Accompaniments

**GRILLED, BROILED & ROASTED**

**Honey Miso Broiled Black Cod**
- Hijiki Rice, House Made Japanese Pickles, Ikura, Wasabi, Chives, Sesame

**Grilled Iberico Pork Chop**
- Roasted Jerusalem Artichokes, Whisky-Glazed Pears, Fennel, Pistachio-Orange Gremolata

**Australian Black Angus New York Steak**
- Fingerling Potatoes, Watercress, Red Wine Reduction, Garlic

**400 Day Grain Fed Australian Porterhouse**
- Armagnac-Green Peppercorn Emulsion, Béarnaise, Allot Potoates, Garlic, Thyme

### DESSERT & CHEESE

**Tarte au Chocolat**
- Chocolate Frangelico Ice Cream, Guanaja Cremeux, Cacao Tuile, Hazelnuts

**Selection of Three Artisanal Cheese**
- Honey Nut Mustarda, Cranberry Walnut Bread

**Traditional Kaiserschmarm (For Two)**
- Warm Strawberries, Strawberry Ice Cream

---

**ON THE SIDE +18**

**Roasted Brussels Sprouts** — Shiro Miso, Furikake
**Caramelized Rapini** — Tomato, Bagna Cauda
**Fingerling Potatoes** — ‘Patatas Bravas’

---

Executive Chef, Greg Bess
Chef De Cuisine, Justin Katsuno

---

3 Course Set menu is not subject to any promotions and discounts
Prices are subject to prevailing goods and services tax and 10% service charge

**Includes a choice of our signature mocktail...**

- **Truth or Dare**
- **Double Happiness**