



COLLABORATION MENU
With Chef Daisuke Mori

AMUSE BOUCHE

FOIE GRAS PATE
SANSHO PEPPER/SEABUCKTHORN JELLY

EGG SOUFFLÉ
KALUGA QUEEN CAVIAR

2008 Ojai "Solomon Hills vineyard" Chardonnay

ÉPEAUTRE RISOTTO JAPANESE CALMAR
SILVER POINT
By Chef Daisuke Mori

BATEAUX DE CANARD
SEASONAL FRUITS
By Chef Daisuke Mori

2016 Chateau Puech-Haut La Closerie du Pic

SNICKERS
PEANUTS/DULCE

*2013 Max Ferd Richter • Riesling Wehlener Sonnenuhr
Spätlese
(RP Point 92+)*

5-Course Menu \$168

With Wine Pairing at \$268

CURATE'S TASTING MENU

AMUSE BOUCHE

FOIE GRAS PATE
SANSHO PEPPER /SEABUCKTHORN JELLY

EGG SOUFFLÉ
SALSA VERDE/KALUGA QUEEN CAVIAR

MALT GLAZED HOKKAIDO SCALLOP
FERMENTED WHITE CABBAGE/PORK TERRINE/PARSLEY OIL

PAN-SEARED PIKE PERCH
SMOKED BEURRE BLANC/LE PUY LENTILS/ PIKE ROE

ALMDUDLER SODA

KUROBUTA PORK LOIN AND BELLY
CHORIZO FUMET/ ZUCCHINI

OR

MIYAZAKI WAGYU A4
TENDERLOIN / CHEEK
(additional charge \$55)

SNICKERS
PEANUTS/DULCE

PETIT FOUR

6-Course \$158

4-Course (Excluding Scallop & Pike Perch) \$128

3-course (Excluding Scallop, Pike Perch & Egg Souffle) \$98