



DINNER

\$ 69 / P P

1ST COURSE

Scroll Loaf

rosemary, pecorino, brulee foie gras

Summer Burrata Salad

stone fruit, summer berries, avocado, heirloom tomatoes
white balsamic dressing

2ND COURSE

Grilled Sirloin Steak

chimichurri, red wine jus

Saffron Shellfish Tagliatelle

saffron vin blanc, mussels, clams
pink scallops, shaved fennel

Truffle Potatoes

smash fried, garlic truffle butter, parmesan
herbs, green peppercorn aioli

Crispy Brussels Sprouts

marcona almonds, calabrian chili crunch, parmesan

3RD COURSE

Rustic Tiramisu

vanilla cream, espresso kahlua infused savoiardi
cocoa, chocolate shavings

Hazelnut Bavarois

hazelnut dacquoise, salted caramel mousse
passion fruit gel



DINNER

\$125/PP

1ST COURSE

Scroll Loaf

rosemary, pecorino, brûlée foie gras

Summer Burrata Salad

stone fruit, summer berries, avocado, heirloom tomatoes
white balsamic dressing

Kurobuta Pork Belly

black garlic balsamic glazed, peppercorn lime aioli

2ND COURSE

Truffle Lavender Duck

foie gras mousse, confit duck croquettes
candied hazelnut crumb, cherry compote

Bone-In Ribeye & Bone Marrow

chimichurri, red wine jus

Smoked Sablefish & Braised Octopus

pacific shellfish, crispy kelp, mushrooms, nduja sausage
shishito peppers, sourdough "sand"

Truffle Potatoes

smash fried, garlic truffle butter, parmesan
herbs, green peppercorn aioli

Crispy Brussels Sprouts

marcona almonds, calabrian chili crunch, parmesan

3RD COURSE

Rustic Tiramisu

vanilla cream, espresso kahlua infused savoiardi
cocoa, chocolate shavings

Hazelnut Bavaois

hazelnut dacquoise, salted caramel mousse
passion fruit gel