



THE DRY AGE EXPERIENCE

-\$350 | RECOMMENDED FOR 2 PEOPLE-

All courses presented table-side
as a display before cooking

SEAFOOD MARKET

COURSE 1

Dry Aged Whole Fish
(prepared two ways)

Oysters - 4pc

Caviar

Dungeness Crab & Uni Trempette

Lobster Thermidor with Salmon Roe

COURSE 2

Seared Scallop & Dry Aged Spot Prawn

brulee guanciaie, smoked tomato oil
vin blanc, pickled kelp

MEAT MARKET

COURSE 3

2GR Wagyu

Foie Gras

Lamb Rack

Speckled Chestnut Mushrooms

DESSERT

Grapefruit & Ruby Chocolate Pavlova

grapefruit mascarpone mousse, blood
orange jelly ruby chocolate ganache
candied rose petals

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

Parties of 8 or more are subject to 18% gratuities.

A 3% kitchen appreciation fee is included in your bill.

Inform us to opt out.