

Chefs Tasting Menu

January 24, 2024



Oyster
Dumpling
Smoked Brassicas
Maine Sea Urchin
Abalone
Mushroom
Sweetbreads

Caviar
egg, turnip, potato

Tuna
tartare, kimchi, nori

Japanese Squid
jerk spices, cabbage, tropea onion

Scallop
vin blanc, mushroom, leeks

Hiramasa
macadamia, hearts of palm, lilikoi



Celery Root
horseradish, kunik, sweet potato

Lamb
croquette, bok choy, mornay

Ribeye
potato aligot, mushroom, collard greens



Sorrel
fruit jam, soy, oats

Tahitensis Vanilla
biscuit, caramel, sour cherry

chef
scott anderson
& crew