

Select 3, 4 or 5 courses:

-----Starters-----

Mediterranean style cured scallops (\$7 supplement)

Pan-seared and served with celery matignon,
verbena-artichoke espuma and black olive oil

Butter lettuce salad

Freshly harvested hydroponic greens, candied cashews, radish, cucumber,
pickled carrot, crispy rice noodles (vegetarian)

Cool sweet pea soup

Masala cream, smoked almonds,
kale-parmesan schmear, snap peas (vegetarian)

Ode to my Wife, Spring 2021

Salt-roasted beet, goat cheese, pistachio crumb, toasted hazelnut,
pink pepper glaze, kohlrabi and potato (vegetarian)

Smoked mustard potato croquette

Achari-tomato sauce, pickled apple chutney, yuzu confit (vegetarian)

-----Main Courses-----

Mishima Reserve New York strip steak (\$7 supplement)

Black oil slick, onion soubise, fermented pumpkin, maitake mushrooms

The Green Envy

Pan-seared salmon with green peas, fava leaves,
nettle emulsion, sunchoke, pinenut couscous

Slow-roasted porchetta-style pork belly

Apple chips, pickled apples, cider radishes, apple-soy caramel

Roasted chicken roulade

Stuffed with pistachio and mint, served with asparagus,
pickled fiddleheads and crisp eggplant

Balinese black rice porridge

Sweet corn, braised salsify, watermelon radish,
pickled hearts of palm (vegetarian)

-----Desserts-----

Caramelized blood orange cheesecake

Berry compote, passion fruit curd, nut tuille, fresh berries (vegetarian)

Mint-chocolate budino

Dense chocolate pudding topped with
caramelized nuts and cardamom milk (vegetarian)

Yuzu panna cotta

Lemon cake, thyme, blueberries, nut tuille,
passion fruit curd (contains gelatin)

Warm banana-walnut cake

Honey meringue, rum caramel, brown butter raisins (vegetarian)

3 courses 75

4 courses 95

5 courses 105

Optional wine pairing 10/course